



T O D A Y W E ' R E P O U R I N G

GREYFRIARS NV FARNHAM, ENGLAND

English sparkling with notable biscuit and bakery notes
125ml 8, bottle 45

SNACKS

Spinach and artichoke dip, tortillas v 8.5
Avocado hummus, whipped feta dip, crudité
and flatbread v 12
Olives, ciabatta, flatbread, olive oil,
balsamic vinegar ve 9.5

8 hour slow cooked beef nachos, cheese,
salsa, sour cream 12 **vegan option available n**
Baby camembert, rosemary and garlic,
toasted sourdough soldiers 12.5

CHARCUTERIE

Achari spiced salami 8
Chestnut smoked coppa 8
Air dried British beef 9
House salami 7.5
No.8 'Nduja' 8.5

CHEESE

Burts Blue 8
Pitchfork Cheddar 7
Truffle Gloucester 8
Waterloo 8
Merry Wyfe 7.5
Goats Cheddar 7
Dorstone 8

CHEESE AND
CHARCUTERIE BOARD

Pick any 3 for 23

All cheese and charcuterie is
served with crackers, bread,
chutney, grapes & celery.

VEGETABLES

Tomato bruschetta, whipped feta, basil oil v **veo** 8.5
Padron peppers, cherry roasted tomatoes, flaked almonds **ve n** 7.5
Panko breaded aubergine and halloumi mini burger, spiced tomato relish v **veo** 7
Red lentil and sundried tomato pâté, celery, sourdough v 8
Three bean chilli tacos, chipotle slaw, vegan sour cream **ve n** 8.5
Cauliflower cheese croquettes, truffle garlic aioli v 8
Wild mushroom risotto v 9
Roasted butternut squash, Dorstone goats cheese, pomegranate, toasted hazelnuts v **veo n** 9
Korean fried cauliflower wings, honey, sriracha, sesame seeds, coconut flakes v 8.5

MEAT

Pan fried chorizo, onions, red wine reduction, roasted potatoes 9
Spicy Buffalo chicken wings 8.5
Mini cheeseburger, caramelised onions, burger sauce 7
8oz Sirloin steak, wild mushroom, garlic spinach 17
Baby back pork ribs, slaw 12.5
Duck tacos, cucumber salsa, hoisin sauce 9.5
Pulled pork mac and cheese, panko breadcrumb crust 9
Chargrilled 14oz miso and orange glazed bone in pork chop 17
Pan roasted Barnsley lamb chop with minted pea purée 15
12hr slow cooked pork belly, celeriac puree, cider reduction 12

FISH

Salmon and smoked haddock fishcake, spinach, poached egg, chive hollandaise 9.5
Warm fresh mackerel fillet, beetroot, potato, watercress salad, horseradish dressing 9
Cajun fish tacos, pineapple salsa, avocado and chipotle slaw 9.5
Pan fried king prawns, chilli, garlic, ginger, tomato on ciabatta 11.5
Tempura soft-shell crab mini burger, slaw 8

SIDES

Fries **ve** 4 | Sweet potato fries **ve** 4.5 | Tomato, cucumber, red onion, chicory salad **ve** 5.5 | Onion rings v 4
Flatbread & sourdough breads **ve** 4.5 | Tenderstem broccoli, chilli, garlic and ginger **ve** 6 | Truffle & parmesan fries 5.5
Garlic roasted potatoes 5

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request.
v vegetarian ve vegan veo vegan option n contains nuts. Please ask for our gluten free menu.