

TAVERN

DINNER MENU

MAINS

Soup of the Day (Ce, G, M)	12
Sausage & Mash <i>Cumberland coil, all-butter mash, caramelised onion, red wine jus, apple sauce, sage</i> (Ce, G, M, SD)	28
Beef Burger <i>Brioche bun, chips, smokey kimchi, baby gem lettuce, melted Monterey Jack cheese, sliced tomato, pot of aioli</i> (E, G, M, SD)	23
Ale-Braised Beef Cheek <i>Beef cheek, Vichy carrots, crispy shallot, potato puff</i> (Ce, G, M, SD)	30
Cod & Chips (gf) <i>Cider-battered cod, tartar sauce, peas, lemon wedge</i> (E, F, M, SD)	23
Chestnut Mushroom, Squash & Spinach Pie (gf) <i>All-butter mash, winter greens, gravy</i>	27
Tavern Charcuterie Board <i>Sliced cured meats, piccalilli, balsamic onions, cornichons, artichokes, sliced sourdough</i> (G, Mu, SD)	19
Caramelised Tofu Salad <i>Roscoff onion salad, tofu, maple, Roscoff onion, chilli jam, dressed radicchio, frisee leaf</i> (S, SD)	16
Salt & Pepper Squid <i>Squid, aioli, chilli jam, mixed leaf, spring onion, chilli, lime wedge</i> (E, G, Mo, Mu, SD)	13

SIDES

Rocket & parmesan salad (M)	6
Triple-cooked chunky chips	6
Buttered seasonal greens (M)	6

DESSERTS

Lemon Tart <i>Raspberry sorbet</i> (G)	12
Sticky Toffee Pudding <i>Vanilla ice cream</i> (E, G, M)	12
Local Cheeses (Ce, G, M, Mu, N, SD)	16

(gf) Gluten-free

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.