

MENU

Nibbles & Starters

SOURDOUGH BREAD with balsamic vinegar & oil (pb) or butter (v) 4	CRISPY SALT & PEPPER SQUID , chilli mayonnaise (gif) 9.5	POTTED SMOKED MACKEREL with beetroot and heritage carrot slaw 11
NOCELLARA OLIVES (pb)(gif) 3.5	BUFFALO CHICKEN WINGS with Frank's hot sauce / BBQ sauce / Korean sauce 7.5 (6pcs) 9 (9pcs) 13 (15pcs) 24 (1kg)	MAPLE & SESAME GLAZED SPICY CAULIFLOWER WINGS , coconut yoghurt & chives (pb)(gif) 7.75
SOURDOUGH BREAD with balsamic vinegar & oil & NOCELLARA OLIVES (pb) 7	TANDOORI CHICKEN SKEWERS , mango chutney, pickled cucumber & poppadum (gif) 8.5	CRAYFISH, PRAWN , avocado, cherry tomato & baby gem salad with Mary Rose sauce 9.75
FRIED PICKLES with sriracha aioli (pb)(gif) 4.25	JALAPEÑO HUMMUS , radish, roquito chilli, crudités & flat bread (pb) 7	LAMB KOFTA, JALAPEÑOS , cucumber yoghurt & flatbread 8.5
SMOKED THREE BEAN CHILLI & JALAPEÑO LOADED CHIPS (pb)(gif) 7.5	MUSSELS MARINIÈRE , steamed with white wine, onion, cream & parsley 10	
PULLED PORK, BBQ SAUCE, MELTED CHEDDAR & SRIRACHA LOADED CHIPS (gif) 7.5		

To Share

WHOLE BAKED CAMEMBERT with rosemary & garlic, sourdough bread 16.5	
NACHOS with guacamole, sour cream, salsa, jalapeño & cheese (v) (gif) <i>Add smoked three bean (pb) (gif) / Add pulled pork & BBQ sauce (gif)</i>	8.75 (small) / 13.5 (large) 3 (small) / 3.5 (large)
THE BAR BOARD: salt & pepper squid, tandoori chicken skewers, mac & cheese bites, jalapeño hummus, chips, crudités, flatbread & dips 25.5	

Mains

BURGERS

All of our burgers are served in a New York glazed bun, with a side of Koffmann's chips & crunchy slaw

BEEF BURGER , baby gem, tomato, pickles & burger sauce 14.5 <i>Add Bacon 2 (gif) Cheddar 1.5 (v) (gif) Jalapeños 1 (pb) (gif) Onion rings 1.5 (pb) Pulled pork & BBQ sauce 2 (gif)</i>
FUTURE FARM™ BURGER , vegan mozzarella, tomato, baby gem & burger sauce (pb) 14.75
KOREAN CHICKEN BURGER , white cabbage, American mustard, pickled Jalapeños, garlic & sesame aioli 15.5

BATTERED HADDOCK FILLET , chips, peas & tartare sauce (gif) 17.5
TOFU & SWEET POTATO SATAY CURRY , toasted peanuts, coconut yoghurt & flatbread (pb) 12.75
CAESAR SALAD , baby gem, Parmesan, sourdough croutons, capers, free-range egg & Caesar dressing 11 <i>Add halloumi 5 (gif) Bacon 2 (gif) Chicken fillet 5 (gif)</i>
HARISSA MARINATED CHICKEN KEBAB , crunchy slaw, aioli & pomegranate seeds 14.5
TWICE COOKED STICKY BEEF , chips & crunchy slaw (gif) 16.75
MISO ROASTED MUSHROOM & SPRING VEGETABLE KEBAB , crunchy slaw, aioli, pomegranate seeds & fresh herbs (pb) 14.5
TWICE COOKED LAMB SHOULDER , tabbouleh salad, griddled courgettes & salsa verde 17.5
BREWHOUSE PIE OF THE DAY , peas, chips or mash <i>from 16</i>

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.

SIDES

CRISPY HALLOUMI FRIES & sweet chilli sauce (gif) 6.75	ONION RINGS with BBQ sauce & sour cream (v) 4.75	CHEESY CHIPS (v)(gif) 5.25
SWEET POTATO FRIES (pb)(gif) 4.5	SAUTÉED BUTTERED HISPI CABBAGE, leeks & peas (pb)(gif) 4	CHICORY, ROCKET, RADICCHIO & WATERCRESS SALAD with wholegrain mustard & balsamic dressing (pb)(gif) 4.5
KOFFMANN'S CHIPS (pb)(gif) 4		

SANDWICHES

Served at lunchtime only

Add Koffmann's chips 2 (pb) (gif)

CROQUE MONSIEUR <i>Add egg 1</i> 8.5	FISH FINGERS, baby gem & tartare sauce 8.25
SMASHED AVOCADO, heritage tomato, fresh basil, toasted nuts & seeds (pb) 8.5	THE PIG BUN: roasted pork belly, apple sauce, crackling, apricot & sage stuffing with gravy 9

PUDDINGS

CHOCOLATE BROWNIE, vanilla ice cream & raspberry coulis (v) (gif) 7.5	ETON MESS SUNDAE with strawberries & crushed meringue (v)(gif) 7.5
LEMON & BLUEBERRY CHEESECAKE with blueberry compote (pb) 7.5	ICE CREAM (v) & SORBET SELECTION (pb) Please ask for today's options (scoop) 2
CHURROS & chocolate sauce (pb) 6.5	STICKY TOFFEE PUDDING with vanilla ice cream & toffee sauce (v)(gif) 6.5

OUR MICROBREWERY

Have you spotted it? Would you like to know more about what we brew and what our beers taste like? Our brewer runs regular tours, where you can find out all about our brewing, and learn a few trade secrets over a beer or two! Or get a 'brew crew' together and come and enjoy a beer tasting dinner.

Ask a member of staff to get booked in.

Use **Club CBH** to view calorie information and to order from your table



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