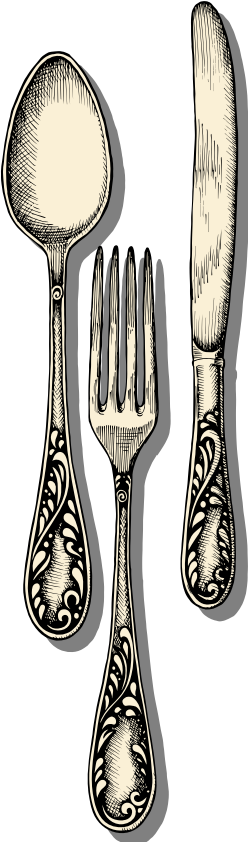


DINNER

The Case is Altered



NIBBLES

Hummus, dukkah, flatbread	5.5	Salt & pepper squid, lime, aioli	7
'Nduja (spicy sausage) croquettes, aioli	5.5	Pork scratchings, apple sauce	2.5

STARTERS

Chicken liver parfait, onion marmalade, sourdough toast	6.5
Field mushroom soup, crème fraiche, parsley oil	5
Gem lettuce salad, sourdough croutons, parmesan, anchovy dressing	6.5
Oak smoked salmon, horseradish, capers, lemon	7

COOKED OVER COALS

All served with fries

Old Spot pork & chorizo burger, bacon, pickled fennel	12.5
200g cheese burger, pickle, tomato, onion house sauce	11.5
Half roast chicken, watercress, lemon	13.5
Hereford sirloin steak, grilled mushroom, parsley butter	20

MAINS

12hr lamb shoulder Shepherd's pie, roasted hispi cabbage	13.5
Beer battered fish & chips, mushy peas, tartare sauce	13.5
Cauliflower & chickpea curry, tamarind, coconut, coriander, steamed rice	12
Ale braised beef cheeks, buttermilk mash, spring greens	16
Wild mushroom mac & cheese, brioche crumb	11.5
Baked cod, mussels, braised fennel, hot tartar sauce	14.5

SIDES

Spring greens	3.5	Buttermilk mashed potato	3.5
Skin on fries, rosemary salt	3	Gem, cherry tomato, shallot salad	4
Wild mushroom mac & cheese, brioche crumb	5		

DESSERTS

Sticky toffee pudding, vanilla ice cream, toffee sauce	5.5
Lemon posset, frozen raspberries, shortbread	5
Warm chocolate brownie, salted caramel ice cream	6.5
Selection of ice cream	5

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

