

# DINNER

## SNACKS FOR THE TABLE

Hummus, dukkah, flatbread	5.5
Honey mustard baby sausages	5.5
Salt & pepper squid, chilli, lime, coriander	6
Scotch egg, HP sauce	6

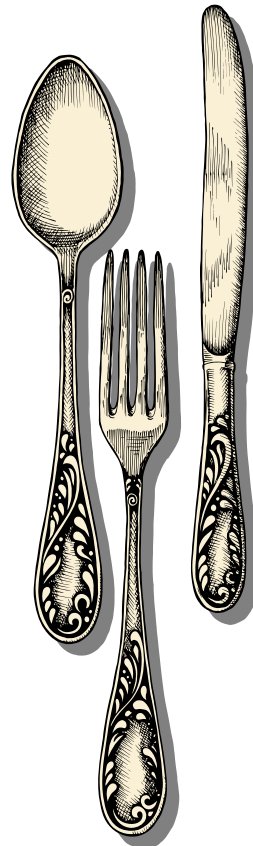
## STARTERS

Seasonal soup	5
Smoked chicken & ham hock terrine, parsley & shallot salad	6
Salt baked beetroot, hazelnuts, apple, endive, truffle goats curd	7
Oak smoked salmon, pickled cucumber, horseradish, toast	7
Cornish crab cakes, brown crab mayonnasie, lemon	7.5

## SIDES

Fries Rosemary salt	3	Buttermilk mashed potato	3.5
Hand cut chips, spiced ketchup	3.5	Mix leaf salad	4
Seasonal greens	3.5		

## The Case is Altered



## MAINS

Red wine braised ox cheek, buttermilk mashed potato, curly kale	15
Barnsley lamb chop, caponata, pine nuts	15.5
Ricotta tortellini, capers, rasins, shaved parmesan, brown butter	11
Pie of the day, buttermilk mash, seasonal greens	12.5
Roasted fillet of cod, butternut squash puree, creamed cabbage, chestnuts & smoked bacon	13
280g dry aged ribeye, tomato, watercress, green peppercorn sauce, chips	22.5
Beer battered fish & chips, mushy peas tartare sauce & lemon	12
Case is Altered cheeseburger, pickle, onion, tomato, gem, house sauce & fries	12.5
Roast venison haunch, parsnip puree, buttered savoy cabbage, chargrilled pear	16

## DESSERTS

Dark chocolate pot, crème fraiche, honeycomb	6
Crème brûlée, shortbread	6
Sticky toffee pudding, vanilla ice cream	6
Ice cream & sorbet selection	2 per scoop
Montgomery cheddar cheese, chutney, crackers	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

