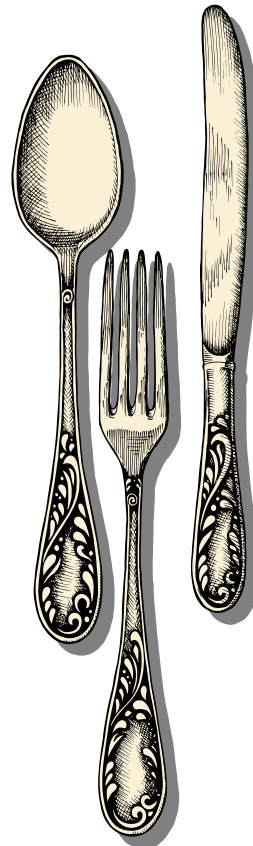


DINNER

The Case is Altered



SNACKS FOR THE TABLE

Hummus, dukkah, flatbread (VG)	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 (V)	7
Oak smoked salmon, pickled cucumber, horseradish, toast	7
Cornish crab cakes, brown crab mayonnasie, lemon	7.5

SIDES

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

MAINS

Red wine braised ox cheek, buttermilk mashed potato, curly kale	15
Barnsley lamb chop, caponata, pine nuts	15.5
Dirty Jack burger - Jackfruit, lettuce, tomato, onion, burger sauce, fries (VG)	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 fraîche, honeycomb (V)	6
Crème brûlée, shortbread (V)	6
Sticky toffee pudding, vanilla ice cream (V)	6
Ice cream & sorbet selection (V)	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

