

The Case is Altered

STARTERS

White onion & cider soup, rosemary croutons	5.5
Cornish crab on toast, brown meat butter, herb salad, lemon	9
Fried squid, lemon, garlic mayonnaise	7
Potted salt beef, pickle, watercress, toast	8
Crispy hens egg, asparagus soldiers, shaved parmesan	7
House made ricotta, broad beans, peas, mint, sourdough toast (V)	7

MAINS

Courgette & broad bean risotto, rocket pesto, pecorino (V)	11
Chickpea fritters, hummus, grilled halloumi, pickle salad (V)	10
Pan roast hake, braised gem lettuce, parsley crumb, pea shoots, parsley cream	16
Beer battered haddock, mushy peas, fries, lemon, tartare sauce	13
12hr Braised lamb shoulder Shepherd's pie, summer cabbage, peas, mint	14
Cheeseburger, lettuce, pickle, onion, tomato, house sauce, fries	13
Slow cooked pork belly, apple caramel purée, endive, charred broccoli	14.5
Grilled ½ free range chicken, Caesar salad, fries, lemon	14
300g dry aged Ribeye on the bone, watercress, green peppercorn sauce, fries	22.5

SIDES

Skin on Fries (VG)	3
Caesar salad	3.5
Summer cabbage peas & mint (V)	3.5
Buttered Jersey royals (V)	3.5
Tomato & red onion salad (V)	3.5

DESSERT

Lemon meringue tart (V)	5
Vanilla cheesecake, roasted strawberries, gingerbread (V)	6
Hot chocolate pudding, vanilla ice cream (V)	6
British cheese board, crackers, chutney (V)	8
Ice creams & sorbet (V)	2 per scoop

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