

The Case is Altered

STARTERS

Roasted sweet corn & basil soup (V)	5.5
Oak smoked salmon, capers, lemon, horseradish cream, soda bread	7.5
Fried squid, lemon, garlic mayonnaise	7
Smoked ham hock & cheddar croquettes, English mustard mayonnaise	6.5
Crispy duck & watermelon salad, cashews, mint, endive, sesame, soy dressing	8.5 / 12.5
House made ricotta, broad beans, peas, mint, sourdough toast (V)	7

MAINS

Pea tortellini, courgettes, lemon, rocket pesto, pine nuts, goats curd	12
Chickpea fritters, hummus, grilled halloumi, pickle salad (V)	10
Roasted Cornish lemon sole, cherry tomato, capers, parsley, new potatoes	18
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

ROASTS

All roasts served with seasonal vegetables, & roasties,

Slow roast old Spot Pork belly, crackling, apple sauce, Yorkshire pudding & gravy	15.5
Roast Cotswold white chicken, bread sauce, chipolatas, Yorkshire pudding & gravy	15
Roast sirloin of Hereford beef, horseradish cream, Yorkshire pudding & gravy	17
Sweet potato Wellington, Yorkshire pudding & veggie gravy (VG)	12.5
<i>Add cauliflower cheese to share</i>	6

SIDES

Yorkshire pudding	2
Seasonal vegetables	3.5
Roast potatoes	2.5
Skin on fries	3.5
Tomato & red onion salad	3.5

DESSERT

Passionfruit posset, lime, frozen raspberries (V)	5.5
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