

The Case is Altered

STARTERS

Seasonal soup, house made bread, salted butter	5.5
Deviled mackerel, tomato, red onion, caper mint	7
Creamed woodland mushrooms on toast, poached hens egg	7
Crispy fried squid, garlic mayonnaise, lemon	6.5
Arancini, tomato fondue, black cabbage, parmesan (V)	6.5

MAINS

Vegan cheese burger, lettuce, pickle, onion, tomato, burger sauce, chips (VG)	14.5
Pie of the day, carrots, greens, mash	14
Smoked haddock & salmon fishcake, spinach, poached egg, hollandaise sauce	13.5
Pan fried Calfs liver, smoked bacon, bubble & squeak, onion gravy	16.5
Chickpea falafels, grilled halloumi, hummus, pickle, chilli & parsley salad (V)	11
Case cheeseburger, lettuce, onion, pickle, onion, burger sauce, chips	14
Beer battered haddock, mushy peas, tartare sauce, lemon, chips	14.5
260g Flat iron steak, confit shallot, garlic butter, chips	16.5
Confit duck leg, potato gratin, green beans, duck sauce	15.5

SIDES

Chips, rosemary salt	3
Sweet potato fries	4.5
Roasted carrots	3
Buttered new potatoes	3.5
Green beans, garlic butter	3
Potato gratin	4

DESSERT

Orange marmalade sponge, clotted cream	6.5
Coconut rice pudding, poached rhubarb (VG)	6
Chocolate brownie, hazelnut brittle, chocolate sauce, vanilla ice cream	6.5
Ice cream & sorbets	2 per scoop
Keens cheddar & Bath soft stilton chutney, crackers	8.5

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