

The Case is Altered

STARTERS

Seasonal soup, house made bread, salted butter	5.5
Deviled mackerel , tomato red onion caper, mint	7
Creamy 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

Smoked haddock & salmon fishcake, spinach, poached egg, hollandaise sauce	13.5
Case cheeseburger, lettuce, pickle, onion, burger sauce, chips	14
Beer battered haddock, mushy peas, tartare sauce, lemon, chips	14.5

ROASTS

All roasts served with seasonal vegetables, & roasties,

Slow roast old Spot Pork belly, crackling, apple sauce, Yorkshire pudding & gravy	16.5
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
Chips, rosemary salt	3
Green salad	3

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