

# The Case is Altered

## STARTERS

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Hummus, chickpea croutons, toasted pitta (VG)	£5.50
Crispy salt & pepper squid, lime mayonnaise	£7.00
Green harissa chicken wings, green chilli, spring onion, pomegranate, garlic yoghurt	£7.50
Salad Lyonnaise, frisée, shallots, green beans, Alsace bacon, poached egg	£8.75
Burrata, salt baked beetroot, endive, capers, hazelnut & parsley pesto (V)	£9.50

## ROASTS *All roasts served with seasonal vegetables, Yorkshire pudding, roast potatoes & gravy*

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Old Spot pork belly, crackling, apple sauce	£16.50
Sirloin of Hereford beef, horseradish cream	£18.00
Cotswold white chicken, chipolatas	£15.50
Sweet potato & lentil Wellington, vegan gravy (VG without Yorkshire pudding)	£14.50

## MAINS

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Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£15.95
Cornish mussels, white wine, shallots, cream, thyme, fries	£13.50
Confit duck leg, chilli & garlic kale, shaved celeriac salad, creamed purée, sherry vinegar dressing	£17.50
Classic cheeseburger, gem lettuce, tomato, onion, pickle, burger sauce, fries <i>(Add bacon £2) (VG upon request)</i>	£14.50

## SIDES

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Cauliflower cheese (V)	£6.50	Seasonal vegetables (VG)	£4.50
Skin on fries (VG)	£4.50	Roast potatoes (VG)	£4.00

## DESSERTS

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Dark chocolate pot, honeycomb, crème fraîche (V)	£6.50
Bakewell tart, vanilla crème anglaise (V)	£7.50
Sticky toffee pudding, toffee sauce, vanilla ice cream (V)	£6.50
Ice creams & sorbets (V)	£2.50 per scoop