

Bar Food Menu

Olives – Petit Lucques & Tanches	£2.50
Nuts – Fried & salted broad beans with chilli, roasted almonds	£2.50
Burt's crisps	£1.50
Homemade cheese straws & breadsticks	£2.00
Dutch's favourite onion rings	£2.50
Triple cooked chips	£2.50

Welsh rarebit

£5.50

Montgomery cheddar, Guinness, Coleman's mustard and
Worcestershire sauce on toast

Smoked haddock fish fingers

£8.00

Breaded smoked haddock, tartare sauce

Scotch duck egg

£7.00

Hurst farm asparagus and celery salt

Spring salad

£6.50

Broad beans, peas, chives and mustard dressing

Lentil and Curworthy black cheese croquettes

£6.00

with parsley sauce

BLT

£6.50

Treacle cured bacon, baby gem, heritage tomato,
toasted bloomer

Pressed jellied ham hock

with homemade pickles

£6.50

100% Aberdeen Angus hamburger

£8.50

Coleslaw, jalapeno relish, pickles
served with triple cooked chips

The cheese board

£ 7.50

Selection of British cheeses,
green apple, leafy celery, oat cakes, chutney

Head chef; Gavin Houghton