# THE KITCHEN

### BITS & BOBS

Homemade Bread & Butter v 3.50 Add Olive Oil & Balsamic 1.50

Gordal Olives 4.50

Cobble Lane Coppa & Peach 10.50

Chorizo & Honey 9.50

Pork Scotch Egg. Brown sauce 4.50

3 Cheese Croquettes v 8.50

BEGINNINGS

Soup of the day ve £6.50

Salt Baked Beetroot, Burrata & Chicory Salad v gf 7.50

Ham Hock Terrine & Piccalilli 9.50

Mackerel, Isle of Wight Tomatoes, Buttermilk 9.00

#### MAIN EVENT

Chefs Pie of the day 16.50

Steak of the day Market Price

Fish of the day Market Price

Grilled Chicken Caesar Salad 12.50

Beer Battered Fish, Chips & Peas 15.50

Classic Smashed Burger & fries 15.50

Potato Gnocchi, courgette, pea, almond ve 14.50

Pork chop, Baked Apple and Kohlrabi gf £18

Green Vegetable Coconut Curry & Rice ve 14.50

#### DESSERTS

Treacle Tart, Whipped crème fraiche, candied orange 8.00

White chocolate cremeux, carmalised white chocolate,

hazelnuts 8.50

Clotted cream Cheesecake, strawberry compote 8.00

Barkham Blue Cheese, Parkin, Chutney 8.00

Affogato gf 6.00

## SIDES All £5

BREWERS

PLATTFR

Selection of

favourites for two

18.50

Creamy Truffle Kale v

Tenderstem Brocolli, Hazlenuts v

Hand cut Fries ve Chunky Chips ve

Add Parmesan & Truffle 1.50