



BAR MENU

17.05.21

BITES

Haloumi fries, garlic pepper mayo <i>v</i>	6
Devilled mackerel on toast	8
Garlic king prawn's <i>gf</i>	8
Wings with a choice of Tamarind, BBQ, Hot, Naughty Naughty sauce (Eat at your own peril)	6
Pork belly bites	7
Chipolatas glazed in Worcestershire sauce <i>gf</i>	7.5
Black pudding scotch egg, onion jam, chorizo oil	7.5

BIT BIGGER

British cured meats from Tempus <i>gf</i>	14
Beer battered fish and chips, pea and samphire tartar <i>gfa</i>	15

OUR BURGERS

Haloumi, roasted pepper, courgette, roasted garlic & pepper salsa <i>v</i>	15
Portabello mushroom, beetroot, squash, basil mayo, cheese <i>vg</i>	15
Chawton Fried Chicken Burger, roasted garlic & pepper mayo, parmesan	15
Greyfriar Gladiator Burger, mustard mayo, smoked cheese & bacon jam	15
Venison, chive & thyme mayo, blue cheese (Bambi & Blue)	15

N.O.A.

(naked options available)

All burgers served with salad garnish, Simon's slaw and a choice of French, sweet potato, parmesan truffle fries.

SHARING

Prices are per person minimum two people. All platters come with fries, olives, and bread.

Vegetarian Platter – Selection of cheeses, haloumi fries, tomato salad, goats cheese mousse, wild mushroom salad	17.5
Seafood platter – Lobster, crab, Chalkstream trout, king prawns, devilled mackerel, plaice goujons	25
Meat Platter – British cured meats, Scotch egg, chipolatas, wings, belly bites	20

“If you suffer from a food allergy, intolerance or have any questions about our ingredients, please speak to a member of our team”

vg – Vegan

v – Vegetarian

gf – Gluten Free

gfa – Gluten Free Available