

FISHMONGERS

Tavern 

Nibbles

TAVERNS HOMEMADE BREADS Pesto, marinated olives, balsamic & olive oil to share (DFA)	£8
BAKED CAMEBERT studded with honey roasted garlic & rosemary served with pickles, bacon jam, homemade bread selection	£12

Starters

SEAFOOD FRITTER curry sauce, smashed avocado, crispy noodles (DF)	£8
CRAYFISH & PRAWN COCKTAIL "bloody" marie rose sauce, chef's bread (GFA)	£8
TEMPURA KING PRAWNS mixed leaf & sweet chilli sauce (GFA)	£7.5
TWICE BAKED BISHAM BLUE SOUFFLÉ with creamy sauce & rocket. (please be aware this could take 10-15min to cook)	£9
CHEFS HOMEMADE SOUP Chef's baked bread (GFA, DF)	£6.5
DUO OF DUCK Juniper smoked duck breast, butternut squash purée, duck liver patè (GFA)	£9
CHICKEN SOUVLAKI SKEWERS, pickled shallot & red chilli salad, charred lime, tzatziki dip (GF)	£8
HAM HOCK, WHOLEGRAIN MUSTARD, & CROQUETTE sticky red onion marmalade & house pickles	£7.5

Platters

TAVERN PLATTER ham hock croquette, tempura prawn tails, chicken souvlaki skewers, camembert, selection of dips & charred bread	£28.50
SEAFOOD PLATTER (please see specials for today's selection)	£POA

Sides

PARMESAN & GARLIC CHIPS	£4
CHIPS	£3.5
CHEESEY CHIPS	£4.5
CHEESY GARLIC BREAD	£3.5
SEASONAL GREENS	£3
ONION RINGS	£3.5
CHEESY GARLIC MASHED POTATO	£4

Land

MISO PAPPARDELLE CARBONARA Creamed pappardelle pasta, wild mushrooms, spiced cashew nuts & vegan parmesan (VE). Add chicken supreme £3 extra	£14	
WILD MUSHROOM RISOTTO beetroot textures, truffle oil, vegan parmesan (VE) Add Chicken supreme £3 extra	£12	
CHEF'S HAND CRAFTED PIE OF THE DAY with creamy mashed potato or chunky chips, seasonal vegetables & rich meat gravy	£16	
TRIPLE 'B' BEEF BURGER beef burger, bacon jam, blue cheese, brioche bun, burger relish, coleslaw & chunky chips	£15	
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER Garlic aioli, brioche bun, coleslaw & chunky chips	£15	
SLOW COOKED DAUBE DE BOEF with pancetta, honey roasted roots, Dauphinoise potato & a rich jus	£18	
BRAISED PORK RIBS with a classic smokey BBQ or 'Jack Daniels' bourbon BBQ sauce, coleslaw, corn on cob and chunky chips	£22	
SIRLOIN STEAK (10OZ) with the choice of dauphinoise potatoes or thick chips, in house sundried tomatoes, sautéed wild mushrooms & braised shallot onions	£29	

Sea

REAL ALE BATTERED FISH OF THE DAY with mushy peas, chunky tartare sauce & thick chips	£16	
PAN-FRIED SALMON herb encrusted new potatoes, pea purée, tenderstem, chilli mashed avocado & chive hollandaise (GF)	£18	
SEAFOOD LINGUINE PASTA with squid, mussels, king prawn tails & salmon, with rustic garlic bread	£17	
CRISPY WHOLE SEABASS sautéed potatoes, pea & bacon fricassee & crispy leaf (GF)	£21	