



ALLERGENS

## SMALL PLATES

9.5 each | 4 for 35

### Chicken Wings (GF)

BBQ Buffalo Hot Sauce, Blue Cheese Mayo, Red Chilli, Spring Onions

### Bruschetta (Vegan)

Mixed Baby Tomato, Vine Plum Tomato, Basil, Garlic & Olive Oil

### Brie

Panko Breaded, Cranberry Sauce

### Falafel (Vegan)

Hummus, Smoked Paprika, Tahini Dressing

### Truffle Arancini (V)

Mozzarella, Truffle Infused Risotto, Truffle Mayo, Micro Herbs

### Korean BBQ Shrimp Bao Bun

Pickled Cucumber, Carrots, Sesame Seeds, Micro Coriander

### Chicken Gyoza

Soy & Chilli Dressing, Sesame Seeds, Spring Onions, Red Chilli, Micro Herbs

### Soup Of The Day

Garlic Bread

### Bang Bang Cauliflower (GF / Vegan)

Spiced Cauliflower, Maple Syrup & Sriracha Dressing, Sesame Seeds, Pea Shoots

### Salt & Pepper Calamari

Aioli, Cracked Black Pepper, Maldon Salt Flakes, Spring Onions

### Tempura King Prawn

Pea Shoots, Spring Onions, Sweet Chilli Dipping Sauce

### Chunky Pork Sausage Roll

Red Onion Chutney

## TO SHARE

### Nachos (GF / V) 16

Fresh Salsa, Guacamole, Sour Cream, Melted Cheese Mix, Sliced Jalapeños  
(Add Shredded Chicken 2.5)

### Whole Baked Camembert (V) 20

Honey, Red Chilli Flakes, Thyme, Garlic, Cranberry Jam, Red Onion Chutney, Rosemary  
Salted & Olive Oil Ciabatta

## MAINS

### Braised Beef Cheeks (GF) 23.5

Potato Fondant, Honey Glazed Carrots, Fine Green Beans, Gravy

### Fish & Chips 19

Large Beer-Battered Haddock, Hand-Cut Chips, Tartar Sauce, Garden Peas

### Risotto (GF / V)\* 17.5

Woodland Mushrooms, Black Truffle Oil, Micro Pea Shoots, Parmesan

### Falafel & Hummus Platter (Vegan) 17.5

Tabbouleh Salad, Pickled Red Cabbage, Sun-Dried Tomato, Flatbread & Tahini Dressing

### Buttermilk Chicken & Waffles 20.5

Fried Chicken, Chicken Wing, Maple & Sriracha Dressing, Avocado, Spring Onions

### Sausage & Mash 18.5

Cumberland Sausages, Creamy Mashed Potato, Kale, Gravy, Crispy Fried Onions

### The Tavern Poke Bowl (GF) 19.5

Sushi Rice Balls, Pickled Ginger, Carrots, Red Cabbage, Edamame, Avocado, Mixed Sesame Seeds, Soy Sauce, Teriyaki Glaze

### Beef Burger 18.5

Burger Sauce, Lettuce, Red Onion, Tomato, Pickle, Fries

### Buttermilk Fried Chicken Burger 18.5

Panko Breast, Cheese, Sweet Chilli, Lettuce, Red Onion, Tomato, Pickle, Fries

\* Tofu (Vegan)  
\* Honey & Garlic Chicken (£3 Surcharge)  
\* King Prawn (£4.5 Surcharge)

### Chicken & Mushroom Pie 23

Shortcrust Pastry, Winter Vegetables, Mashed Potato, Gravy

### Fish Finger Sandwich 18.5

Baked Ciabatta, Beer Battered Fish Goujons, Tartar Sauce, Rocket, Cheese Slice, Fries

### Grilled Chicken Caesar 18.5

Baby Gem Lettuce, Herbed Crostini, Fried Capers, Caramelised Bacon, Boiled Egg, Caesar Dressing, Parmesan

### King Prawn Linguine 22.5

Mixed Seafood, Spiced Arrabbiata Sauce, Micro Basil

### Roasted Salmon Niçoise (GF) 23.5

Mixed Leaf, Black Olives, Fine Green Beans, Herbed Baby Potato, Boiled Egg, Lemon Oil Dressing

## SIDES / TO NIBBLE

### Truffle & Parmesan Fries 7

### Nocellara Olives 7

### Mixed Leaf Salad 9

### Creamed Mash Potato 7

### Garlic Bread 6.5

Ciabatta

### Padron Peppers 7

Maldon Salt Flakes

### Sauteed Mixed Greens 8

### Truffle Mac & Cheese 8

V – Vegetarian | Vegan Option Available\* | GF – Gluten Free

Please ask your server for additional allergen information if you are unsure. Please always make sure your server is aware if you have any allergies or intolerances.  
Please note a discretionary 12.5% service charge will be added to your bill in the event of table service.