



AUTUMN DINNER MENU

Available Monday – Saturday 7.00pm – 9.00pm

SHARING PLATTERS

Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V)

Wood Halls Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*)

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (V, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF) 6

Prawn & Crab Cocktail 9.5

Shredded iceberg lettuce, diced cucumber and tomato and topped with a Marie rose sauce (GF, DF*)

Black Pepper Dusted Smoked Mackerel 7.5

With a fresh celeriac and apple salad (GF, DF)

Bubble and Squeak Cake 6.5

Topped with a soft poached egg and chive hollandaise (GF, DF*)

Cherry Tomato and Bocconcini Caprese Salad 7

Finished with fresh basil leaves and a drizzle of olive oil (V, GF)

Chilli and Smoked Cheese Croquettes 7

Served with a cumin sauce and green leaf salad (V)

Salmon and Dill Fishcake 7.5

With pickled cucumber ribbons and a homemade ginger spiced relish (V)

Potted Duck Leg 8

Homemade chilli jam and toasted sourdough (DF, GF*)

Grilled Haloumi and Charred Spring Onion Salad 8.5

With pan fried shallots and a caper dressing (V, GF)

Spiced Beef Carpaccio 9

With sweet and sour onions and a rich balsamic reduction (GF, DF)

MEAT MAIN COURSES

Spanish Style Chicken Casserole 18

Slow cooked chicken breast in a rich sauce flavoured with chorizo, smoked paprika, peppers, olives and garlic served with creamed potatoes (GF, DF*)

Indian Spiced Lamb Rump 21

With Bombay potatoes and a red lentil dahl (GF, DF)

Knabbs Hall Farm Chicken Breast 20

Served with potato dumplings, baby turnips, pak choi, shimeji mushrooms and fished with a soy jus (GF*, DF)

Classic Beef Bourguignon 19

Slow cooked beef brisket in a deep red wine sauce with chestnut mushrooms, smoked bacon lardons, baby onions and fresh parsley served with pomme puree and finished with crispy onions (GF, DF*)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements.

FISH MAIN COURSES

Beer Battered Coley Fillet	17.5	Poached Paupiettes of Plaice	19
<i>In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked thick hand cut chips, crushed garden peas, homemade tartare sauce and chefs signature chip shop curry sauce (DF)</i>		<i>Served with new potatoes, pea puree and smoked pancetta lardons finished with a lemon butter sauce (GF, DF*)</i>	
Steamed Naturally Smoked Haddock	18	Grilled Lemon Sole	20
<i>With a fresh chorizo and garden pea risotto, drizzled with a parsley oil (GF, DF)</i>		<i>Served with buttered Savoy cabbage, lemon gnocci, toasted hazelnuts and finished with a parsley butter</i>	

FROM THE GRILL

12oz Onglet Steak (recommended cooked medium rare)	19.5
8oz Sirloin Steak (recommended cooked medium rare)	25
<i>Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF, DF*)</i>	
Add Peppercorn Sauce, Diane Sauce or Béarnaise Sauce (GF)	2.5
10oz Soy & Ginger Marinated Rib Eye Steak (recommended cooked medium rare)	25
<i>Mixed leaves with a drizzle of French dressing served with sweet potato fries (DF)</i>	
Chargrilled Pork Steak	18
<i>With a white bean casserole and salsa verde (GF, DF)</i>	
Pork and Chorizo Burger	14.5
<i>Chargrilled homemade burger topped with dill pickle, gem lettuce, beef tomato, sliced red onion on a toasted brioche bun and served with skinny fries</i>	
Add grilled back bacon	2
Add mature cheddar cheese	1

VEGETARIAN, VEGAN AND SALADS

Roast Butternut Squash Tagliatelle	14.5
<i>Finished with nutmeg butter and topped with deep fried crispy onions (V)</i>	
Satay Sweet Potato Curry	15.5
<i>A creamy curry sauce fished with coconut milk and fresh spinach served with jasmine scented rice and a grilled flat bread (Ve, GF*, DF)</i>	
Superfood Salad*	12.5
<i>Mixed salad leaves, chick peas, bulgur wheat, pomegranate and pumpkin seeds with a mustard seed dressing (V, GF*, DF)</i>	
Order as a starter	6.5
House Mixed Salad*	8
<i>Mixed salad leaves, diced cucumber, tomatoes, sliced spring onions, radishes with a classic French dressing (V, GF, DF)</i>	
*Add chargrilled haloumi (GF)	3.5
*Add chickpea & sweet potato falafel (V, GF, DF)	4
*Add chargrilled chicken breast (GF, DF)	5
Add prawns and Marie rose sauce (GF, DF)	6

COLD SANDWICHES

All served on sourdough bread with a dressed mixed salad, crisps and mixed olives

Mature Cheddar	7.5
<i>With caramelised onion chutney (V, GF*)</i>	
Oven Baked Wiltshire Ham	8.5
<i>With sliced beef tomatoes and wholegrain mustard (GF*, DF)</i>	
Smoked Salmon	9.5
<i>With pickled cucumber ribbons and a black pepper mayonnaise (GF*, DF)</i>	
Spiced Hummus	7.5
<i>With pickled chillies and diced red onion (V, GF*, DF)</i>	

SIDES DISHES

Sautéed Lime Pickle New Potatoes (V, GF, DF)	3.5
Sweet Potato Fries (V, GF, DF)	3
Twice Cooked Hand Cut Thick Chips (V, GF, DF)	3.5
Rocket & Parmesan Salad (V*, GF, DF*)	3
Buttered Cavolo Nero (V, GF, DF*)	3.5
Buttered Asparagus (V, GF, DF*)	4.5
Steamed Broccoli with Toasted Almond Oil (V, GF, DF)	3.5