

**1 Dish £4.50 ~ 3 Dishes £12.00 ~ 5 Dishes £20.00**

*Available Tuesday – Friday, Subject to Availability*

**Meat**

**Pulled Duck, Croquettes**  
*Plum Sauce Dip*

**Satay Chicken Skewers**  
*Peanut Dipping Sauce*

**Smokey Bacon & Cheese**  
*Loaded Potato Skins*

**Half Rack of BBQ pork Ribs**  
*BBQ Sauce*

**Fish**

**Crispy Salt & Pepper Squid**  
*Lemon & Rocket*

**Brown Shrimp & Chorizo**  
*Caramelized Onions & Potatoes*

**Devilled Whitebait**  
*Chunky Tartare Sauce*

**Vegetarian**

**Grilled Welsh Rarebit**  
*Apricot Chutney*

**Deep Fried Halloumi**  
*Sweet Chilli Dip*

**Herb Crusted Brie**  
*Cranberry Dip*

**Wild Mushroom in Garlic**  
*With Toast*

**Chefs Roasted Vegetable Lasagne**

**Additional Sides**

**Spiced Olives**  
*Peppers, Sundried Tomato, Garlic & Herbs – £2.50*

**Salt Crusted Sourdough Bread**  
*Balsamic & Oil Dip – £2.50*

**Seasoned Thick Cut Chips**  
*Original - £3.00 or Cheese - £3.50*

**Mixed Leaf Salad - £3.00**

# Bar Menu

**Thirst Quenchers**

**Bloom London Dry Gin & Tonic**  
*Ice, Fresh Lime & Mint - £5.90*

**Glass of Fresh Pimms No.1 - £5.50**

**Baby Prosecco Frizzante 200ml - £6.15**

**House Wine - White / Red / Rose**  
*From £4.15 a 175ml Glass*

**Lagers / Ciders**

**San Miguel 5% - £4.20**

**Fosters 4% - £3.60**

**English Thatchers Cider 5% - £3.60**

**House Real Ales**

**Harvey's Best 4% - £3.80**

**Burning Sky Plateau 3.5% - £3.60**

**Two Guest Pumps - Ask in Bar**

**Harvey's Craft Ale - £3.80**