

# *menu*

## SMALL PLATES:

*Fried Romanesco, sumac & lemon salt £5*

*Padron peppers & Maldon sea salt £7*

*Babaganoush & hummus £8*

*Feta, rosti potatoes, rocket & poponcini peppers £7*

*Deep fried brie, beetroot & soft herbs £8*

*Burrata bruschetta, pumpkin & caramelized walnuts £10 Home*

*cured salmon, cucumber salad & crisps £8*

*Welsh black beef ravioli & autumn truffle £8 /£15*

*Baked eggs, spanish black pudding & toast £8*

*Ham Hock and foie gras, pickles & toast £9*

*Pulled pork yorkshire pudding £9*

*Jamon croquetas & smoked paprika £9*

*Chistorra chorizo & roasted sweet potato £9*

## A LITTLE SOMETHING TO SHARE:

*MC: A selection of charcuterie, cheese & bread £18*

*The Geezer: Chorizo, sausage roll, scotch egg & chips £20*

## FEELING HUNGRY:

*Welsh black cheese burger & hand cut chips £16*

*Welsh black Onglet steak, chips & chianti- shallot butter £22*

*Pieminister Pies: all served with mash, peas & gravy £16*

*Moo : Steak & Ale*

*Free ranger : Chicken, ham & leek*

*Kate & Sidney : Steak & Kidney*

*Deer Stalker: Venison & bacon*

## SIDES:

*Hand cut chips*

*Mashed potato*

*Curly Kale*

*£6*