

SMALL BITES

Tempura prawn & calamari - £9.50 sweet chili sauce

Hot chicken wings - £7.50 BBQ mayonnaise (G, E)

Heritage tomato and burrata salad - £15.00 sourdough toast, watermelon, olives, chicory salad (G, D)

MAINS

Ale buttered cod & chips - £18.00 crushed peas, homemade tartare sauce, burnt lemon (G, D, E, F)

Beef cheeseburger - £17.00 chargrilled beef patty, smoked cheddar fondue, bacon jam mayonnaise, cos lettuce, served with house salad \mathfrak{S} skin-on fries (G, D, E)

Southern chicken burger - £18.50 house-marinated chicken breast, smoked cheddar fondue, bacon jam mayonnaise, gherkins, served with house salad \mathcal{E} skin-on fries (G, D, E)

Roseate Caesar salad - £17.00 Romaine lettuce, homemade Caesar sauce, croutons, anchovies, parmesan, fried egg (G, D, E, F) Add grilled chicken breast or smoked salmon - £8

80z sirloin steak - £29.00 grilled tomato, flat mushroom, skin-on fries, house salad, peppercorn sauce (D)

Beef & button mushroom pie-£24.00 mashed potato & garden vegetables (G, D, E)

Truffle risotto - £18.00 butternut squash, aged parmesan, crème fraîche, truffle oil

TO SHARE

Antipasti board - £24.00 selection of cured meat, gherkins, pickled onions, olives, focaccia, chutney (G, D, E)

British cheese board - £24.00 selection of cheese, gherkins, pickled onions, olives, focaccia, chutney (G, D, E)

SANDWICHES

Smoked salmon & avocado - £14.50 crème fraîche, rocket leaves, on sourdough bread, served with skin-on fries \mathcal{E} house salad (G, D, F)

Grilled aubergine, red pepper hummus & spinach - £14.50 prepared with sourdough bread, served with skin-on fries & house salad (G)

PIZZA (10")

Margherita - £11.00 mozzarella cheese, tomato sauce & basil (G, D)

Pepperoni-£12.50 pepperoni, mozzarella cheese, tomato sauce, chili flakes (G, D)

DESSERTS

Warm almond tart - £10.00 lemon curd, pear jelly \mathcal{E} vanilla ice cream (D, E, G)

Eton mess - £9.00 berry compote & raspberry sorbet (D, E)

Affogato - £7.00 shot of fresh espresso \mathcal{E} vanilla ice cream (D)

We take pride in supporting the community of local suppliers.

We source meat from trusted meat sellers in Larkhall and our fresh dairy products from the Bath Farm cheese makers.

Allergens:

D- Dairy | G- Gluten | E- Eggs | F- Fish