

BAR BITES

Olives **(V) 3.00**

Loaded Nachos **(GF,V) 5.00 / 10.00**

Add Pulled Pork **3.50**

Home Made Soup with Artisan Bread **(V)4.95**

Sharing Boards Available



SWEET TREATS

Lemon Pavlova **(GF,V) 5.00**

House Made Chocolate Brownie **(V) 5.00**

Banoffee Mess **(GF,V) 5.00**

Ice Cream Chocolate, Vanilla, Lemon Sorbet **(V) 2.00**

Chocolate, Mixed Berry, Cremeau **(GF,V) 5.00**

SMALL PLATES

Chilli & Garlic Prawns in a White Wine Sauce with Toasted Artisan Bread **7.50**

Halloumi Fries with Sweet Chilli Sauce **(GF,V) 6.00**

Chefs Chicken Wings Hot or Not with Ranch Dressing **(GF) 7.50**

Sautéed Mushrooms with Artisan Bread **(V) 6.00**

Grilled Chicken Caesar Salad with Anchovies, Bacon, Cheese and Croutons **7.50 / 10.50**

Warm Tomato, Onion and Bread Salad with House Vinaigrette **(V) 6.00**

Mac N Cheese **4.00**

MAIN PLATES

Portman Estate English Beef Burger, Gem Heart, Beef Tomato, Relish and Gherkins **10.50**

Grilled Chicken Burger, Gem Heart, Beef Tomato, Relish and Gherkins **9.95**

Thai Bad Boy, Gem Heart, Beef Tomato, Relish and Gherkins **(V) 9.00**

(Add Bacon, Cheese, Portabello Mushroom and Onion Rings 1.00 each

Pulled Pork 3.50)

Sticky Half Rack of Ribs or Full Rack of Ribs Served with Fries **9.95 / 14.95**

Grilled Chicken and Pepper Skewers with Salad or Fries **9.00**

Grilled Mushroom and Vegetable Skewers with Salad or Fries **(V) 9.00**

Warm Winter Risotto with Butternut Squash, Carrot, Parsnip and Red Onion **(V) 8.95**

Fries - Spiced Fries - Garlic Bread – Onion Rings **3.00** Sweet Potato Fries **3.50**

WHEN ORDERING AT THE BAR PLEASE SPECIFY ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.