STARTERS / BAR SNACKS
(Order 4 of the below plus chips for 20.00)

Today's soup, bread (v) 5.00
Shepherd's pie fritters, HP Sauce 4.50
Pan-fried forest mushrooms, thick-cut
toast, spinach, fried duck egg (v) 5.50
Fried buttermilk chicken wings, garlic \& basil mayo 5.00

Grilled mussels, garlic butter 4.00
Deep fried baby squid, aioli 5.00
Fried potato cakes, tomato chutney (v) 4.50
Sticky baby back ribs 5.50
Houmous and flatbread (v) 4.50

## DISHES TO SHARE:

Mezze, selection of Italian salami, peppers, marinated mushrooms \& artichokes, sun-blushed plum tomatoes, Puglian olives, haricot \& butter bean dip, balsamic rapeseed oil, flat bread 13.50
Butchers Board, 'Harry's Kentish Town butchers sausages', Scotch egg, mini steak burgers, hand-cut chips 16.00
Oven-baked rosemary \& garlic infused Camembert, home-made chutney, bread (v) 10.50

## MAINS

Gnocchi, gorgonzola, spinach, walnuts (v) 9.75
Harry's butcher's sausages, mash, jus, paris brown mushrooms, roasted vine cherry tomatoes 9.50
Bulgar wheat, quinoa \& apricot salad, spiced yoghurt dressing (v) 9.50
Steak Burger, brioche bun, smoked Cheddar, hand-cut chips 10.00 Add bacon 1.00
Lamb \& feta burger, tzatziki, hand-cut chips 11.00
Assembly ale battered cod, hand-cut chips, pea purée 11.00
Confit duck leg, roasted thyme squash, savoy cabbage 12.50
Roasted chicken, parmentier potatoes, crispy parma ham, paris brown mushrooms 11.50
Pork chop topped with Welsh rarebit, champ, greens 13.00
Parmesan trout fillet, champ, spinach 12.50
10oz Black Angus rib-eye steak, chips, mushrooms, tomatoes, peppercorn \& Cognac sauce 16.50
SIDES all 3.00
Hand-cut chips / Garden salad / Seasonal greens

PUDDINGS all 5.00
Potted marmalade \& lemon cheesecake, crushed ginger biccies
Mango \& cardamom crème brûlée, shortbread
Chocolate fondant, vanilla ice cream, salted caramel \& hazelnuts
Ice creams \& sorbets
Cheese, biccies, chutney

