THE BUILDERS ARMS

SW3

MENU

BAR SNACKS

Chicken yakitori skewers 6
Apricot and fennel sausage roll 4.5
Crispy squid, smoked chilli, lime 8
Fried artichokes, aioli 7
Truffle and parmesan fries 6
Rose petal hummus, pistachio, pomegranate, pitta 7
Chorizo croquettes 6.5

SHARING BOARDS

Vegetarian – guacamole, marinated mozzarella, rose petal hummus, olives, pitta 17
Meat and cheese – baked Camembert, prosciutto, sun dried tomatoes, chorizo croquettes 20

STARTERS

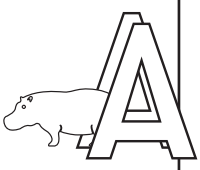
Fish soup, croutons, rouille 7
Crispy pig's head, piccalilli 8
Prosciutto, figs, mozzarella, aged balsamic 9/14
Salt baked tiger prawns, garlic butter 12
Pickled mackerel fillet, fried bread, horseradish 9
Organic squash, gorgonzola, pomegranate salad 7

MAINS

Grilled polenta, borlotti beans, chard, chilli, feta (v)14
Plant based burger, avocado, sriracha mayonnaise, fries (vg)14.5
Beer battered wild halibut, chips, tartare sauce 18
Fillet of bream, olive, onion and anchovy pissaladiere 17
South Coast chilli crab, linguini 16.5
Cheese burger, gherkin, shredded lettuce, relish, fries 14
Marinated chicken flat iron, spinach and parmesan salad, tomato vinaigrette 16.5
Hereford onglet steak, girolles, watercress 24

SIDES

Chips/fries 4
Girolles 8
Baby spinach and parmesan salad 5
Seasonal vegetables 4

DESSERTS

Poached Aperol Peaches, tonka cream, almond & rosemary crumble 7
Burnt gooseberry custard tart, cobnut ice cream 6
Frozen dark chocolate & blueberries, anise, smoked crème fraiche 7
Sticky greengage upside down cake, malted custard 6
British cheese selection, crisp bread, chutney 12