# BAR MENU

SNACKS select 5 for 23 (excluding baked Camembert)

Marinated olives ve,gf	4.5	Gloucester Old Spot Scotch eg	<b>jg</b> 6
Beetroot crisps ve,gf	4.5	3	8.5
Mixed nuts ve, gf	4.5	coleslaw	
Portobello mushroom croquettes ∨	6	Baked Camembert sourdough, pear, date & ale chu	2 to share <mark>15.5</mark> utnev
Curious Brew Welsh rarebit v	6	Chips ve,gf	4.5
Gloucester Old Spot sausage roll	6	with parmesan & truffle oil gf	6

### Specials available every day

#### ADOE DI ATEC

LARGE PLATES			
SOUP OF THE DAY toasted sourdough and butter	8.5	<b>CURIOUS BREW BATTERED HADDOCK</b> chips, crushed peas and tartar sauce	17.5
<b>FENNEL AND QUINOA SALAD</b> ve orange, pomegranate, saffron and pine	11	<b>NEW YORK STYLE TIGER PRAWNS</b> brioche and chips	16.5
nuts with a tahini dressing		HERDWICK LAMB SHEPHERD'S PIE	16
SOLE DI LATTE LONDON BURRATA v garden peas, mint, lemon olive oil	10.5	green beans	
VEGAN BEETROOT BURGER ve smashed avocado, coconut yoghurt,	13.5	brioche bun, gherkins and chips (gluten free bun on request)	16.



and chips (gluten free bun on request)

## SUNDAY ROASTS

available from midday

Kentish corn fed chicken 18.5 Rack of pork 18.5 Scottish sirloin 19.5

all served with seasonal vegetables, Yorkshire pudding and homemade gravy

#### **PUDDINGS**

SCONES AND TEA v 7.5 clotted Devonshire cream, Bermondsey	<b>KENTISH STRAWBERRY CHEESECAKE</b> v poppy seed tuille	8
jam ICE CREAM v one scoop 2.5	CLASSIC LEMON TART v speculoos crumbs, raspberries	8
two scoops 5 three scoops 7.5	VEGAN CHOCOLATE BROWNIE v honeycomb, vanilla ice cream	8
<b>STICKY TOFFEE PUDDING</b> v 8 butterscotch sauce, Madagascan vanilla ice cream	THREE HOMEMADE TRUFFLES dark chocolate	2.5