

PINT • SHOP

DINING. ROOM. MENU.

Mon - Sat

TABLE SNACKS. All £5

Pork Scratchings Apple Ketchup (df)

French Rosemary Almonds (ve,v,n,df,gf)

Stout & Cheddar Rarebit Stir Sourdough, Candied Jalepenos (v)

Nocellara Olives (gf,df,ve,v)

'Stir Bakery' Rosemary & Sea Salt Focaccia w/ Extra Virgin Olive Oil & Balsamic (ve,v,df)

SHARING BOARDS.

British Charcuterie Cured Meats, Focaccia, Scratchings, Cornichons, Chutney, Bread & Butter Pickles, Olives, Crackers	25
'Rennet & Rind' Cheeses Focaccia, Pickled Onions, Bread & Butter Pickles, Chutney, Black Grapes, Crackers	25

STARTERS.

Pint Shop Scotch Egg Honey & Mustard Sauce (df)	9
House Croquettes A mix of Spider Crab & Salt Cod Croquettes, Paprika & Oregano Aioli, Lemon	10.5
Chicken Caesar Salad Chopped Cos, Sourdough Croutons, Crumbed Smoky Bacon, Parmesan, Caesar Dressing	12/21
Calamari & Whitebait Fritto Tartar Sauce, Fresh Lemon (df)	11
Half Pint of Prawn Cocktail Chopped Cos Lettuce, Marie Rose Sauce, Fresh Lemon, Tabasco, Sourdough (df)	12
Scottish Smoked Salmon Roast Beetroot, Orange & Dill Salad (df,gf)	12
Potted Pork Belly Gooseberry Chutney, Charred Sourdough	11
Heritage Tomato Panzanella Sourdough, Extra Virgin Olive Oil (ve,v,df)	12/21
Dukka & Chilli Hummus Garlic Flat Breads, Roasted Chickpeas, Coriander (ve,v,df,s)	9

MAINS.

Overnight Dingley Dell Pork Belly Slow Cooked Garlic & Lemon Courgettes, Cooking Juices, Gremolata (gf)	24.5
Chicken, Smoked Bacon & Parmesan Pie Crushed New Potatoes, Gravy	21
Chicken Schnitzel Whipped Galic Butter, Beetroot, Apple & Watercress Salad	24
House Burger Double Patty, PS Burger Sauce, Pickles, Ogleshiel Cheese, Chips	22
Beer Battered Haddock Chippy Chips, House Tartar, Mushy Peas, Curry Sauce & Lemon	23
Courgette Linguine Garlic & Lemon Cream, Chilli Flakes, Fresh Parsley, Parmesan (v)	19
Vegan Burger Double 'Future Farms' Patty, Cheese, Pickles, Burger Sauce, House Chips (ve,v,df)	22

TURN OVER FOR KEBABS, SALADS & CHARCOAL GRILL....

Subject to Minor Changes.

v: Vegetarian. ve: Vegan n: Nuts gf: Gluten Free df: Dairy Free s: Sesame
Please inform us of any allergies before ordering. Some dishes can be easily adapted

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KEBABS & SALAD BOWLS.

Flatbread Kebab Pickled White Cabbage, Picked Herbs,
Hot Peach Sauce & Pickled Chillis

Salad Bowl Green Leaves, Cucumber, Green Beans, Quinoa,
Hummus, Pickled Cabbage, Picked Herbs, Hot Peach Sauce
& Pickled Chillis (gf,s)

Chicken Shawarma, Coriander & Chilli Sauce, Tamari Pumpkin Seeds (df) 20

Herb Marinated Halloumi, Tahini Sauce, Roasted Chickpeas (v,s) 19

Harissa Lamb Shoulder, Garlic Yoghurt, Crispy Onions (df) 21

CHARCOAL GRILL.

Bone-in Lamb Leg Steak Smashed New Potatoes, Crushed Garden Peas, Mint Sauce (gf,df) 26

Ham, Egg & Chips Smoked Dingley Dell Bacon Chop, Fried Eggs, House Chips, Pineapple Salsa (gf,df) 24.5

Whole Tandoori Sea Bass Coriander & Chilli Relish, Green Bean Amandine (gf,df,n) 26

Mrs Bones Mixed Grill Flat Iron Steak (Med-rare), Dingley Dell Pork Belly, Shelford Sausage, Smoked Bacon Chop, (2/3ppl) 60
Lamb Leg Steak (Med-rare), Scotch Egg, Flatbreads, Peppercorn Sauce, Green Sauce & any 2 sides

Dry-Aged Steaks Rosemary Chips, Roasted Tomato, Truffle Dijonnaise

250g Flat Iron 29

Choice of Sauce:

220g Sirloin 35

Red Wine (gf, df) | Peppercorn Sauce (gf) | Whipped Garlic Butter (gf)

280g Rib-Eye 45

SIDES. All £4.75

Chippy Chips & Curry Sauce (v,vegf,df)

House Chips (ve,v,gf,df)

Smashed New Potatoes (v)

Green Bean Amandine (ve,v,df,gf,n)

Slow Cooked Courgettes (ve,v,gf,df)

Panzanella Salad (ve,v,df)

Caesar Salad (v)

Pickled White Cabbage Slaw, Coriander & Chilli Relish (ve,v,gf,df)

Green Leaves, Cucumber, Herbs, Tamari Pumpkin Seeds, Lemon Dressing (ve,v,gf,df)

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