

## Small & Sharing

### Chicken Liver Pâté (NGCI\*) 9

with toasted sourdough bread, our in-house pickled carrot ribbons & caramelised red onion chutney

### Honey & Chipotle Glazed Chicken Wings 8

coated in our sticky glaze and finished with coriander, chilli, spring onions & lime

### Bruschetta (V)(Vg)(NGCI\*) 8

homemade pico de gallo, crumbled vegan feta, basil, rocket, gremolata dressing

### Smoked Salmon Carpaccio &

### Crayfish Tails (NGCI) 10.5

roasted and candied beetroot, orange segments, Marie Rose sauce, watercress and lemon & herb dressing

### Baked Camembert (to share) (V)(NGCI\*) 16.5

studded with garlic & rosemary, caramelised red onion chutney, toasted ciabatta

### Creamy Cauliflower & Brie Soup (V)(Vg\*)(NGCI\*) 8.5

finished with thyme breadcrumbs and roasted garlic oil, served with bread & butter

### Baked Goats Cheese Crostini (V)(NGCI\*) 8.5

baked goats cheese on sourdough with slow roasted pears with chicory and apple salad, watercress, Roquito hot honey dressing & toasted walnuts

### Cajun Chicken Tacos 8

guacamole, pickled red onions, red cabbage, coriander, chilli, spring onions, lime & chipotle mayonnaise

## Burgers

served in a toasted bun with rosemary & garlic skin-on fries.

*Upgrade to chunky chips +2*

### The House Burger (NGCI\*) 17

two 3oz beef & bone marrow patties, our signature burger sauce, cheese, lettuce, tomato, gherkins in a brioche bun with skin-on fries *add bacon +2*

### Crispy Spiced Chicken Burger 16.5

buttermilk marinated chicken breast, Mexicana® cheese, lime & coriander sriracha mayonnaise, lettuce, tomato, red onion with skin-on fries

### The Veggie One (V)(Vg\*) 16

Moving Mountains burger, vegan feta, smashed avocado, taco shell, lettuce, tomato, chimichurri mayonnaise

## Sandwiches

AVAILABLE MON-SAT, 12-5PM

served with rosemary & garlic skin-on fries.

*Upgrade to chunky chips +2*

### Philly Steak Ciabatta (NGCI\*) 18

sautéed steak, fried onion & peppers, cheddar cheese, cheese sauce, chives

### Roast Beef Ciabatta (NGCI\*) 13.5

double mustard mayonnaise, onion jam & rocket

### Homemade Falafel (V)(Vg\*)(NGCI\*) 12.5

smashed avocado, lettuce, tomato, pickled onions & garlic mayonnaise

### The Club (NGCI\*) 12.5

toasted layered chicken, bacon, egg mayonnaise, lettuce, tomato

### Fish Finger Sandwich 12.5

breaded fish fingers, bloomer bread, homemade tartar sauce, lettuce, cheddar cheese

## Steakhouse

Our 8oz steaks are aged for a minimum of 28 days for maximum flavour and served with roasted tomato, flat mushroom, watercress, rosemary & garlic skin-on fries *Upgrade to chunky chips +2*

Rump 27 | Ribeye 28 | Sirloin 28.5

**Sauces:** peppercorn sauce, Café de Paris butter, chimichurri +2

## Bigger Plates

### Fish & Chips 18

battered haddock, mushy peas, homemade tartar sauce, curry sauce, skin-on chunky chips

### Pan Seared Sea Trout (NGCI) 23.5

with crispy pressed potato terrine, tenderstem broccoli, roasted cherry tomato, trout roe caviar, chive white wine sauce & dill infused oil

### 8-Hour Slow Cooked Beef Cheek (NGCI) 24

with root vegetable in a rich red wine sauce served with creamy chive mash potato & curly kale

### Butternut Squash Vegetable Wellington (V)(Vg) 22

wrapped in puff pastry with mushroom purée and spinach, served with tenderstem broccoli, creamy truffle mashed potato and rosemary & thyme gravy

### Chicken Schnitzel 18

free-range fried egg, garlic aioli, lemon, rocket, rosemary & garlic skin-on fries

### Beetroot & Feta Risotto (V)(Vg\*)(NGCI) 22

beetroot infused risotto with crumbled feta, roasted baby leeks, crispy sage, grated parmesan, rocket with lemon & herb dressing *add your choice of crayfish tails or chicken breast*

### Superfood Salad (V)(Vg) 15

harissa chickpeas, roasted sweet potato, beetroot, broccoli, tomatoes, kale, walnuts, pomegranate, cranberries & gremolata dressing *add smoked salmon, crayfish tails or chicken breast +4*

### Pie of the Day (speak to one of our team for details on today's pie)

creamy mashed potato, carrot, tenderstem broccoli, jug of gravy

### The Durham Ox Butter Chicken Curry

roasted marinated chicken in an aromatic rich creamy curry sauce finished with fresh cream and coriander served with garlic and coriander flat bread, basmati rice infused with cumin and a tomato & onion salad

## Sides

### Rosemary & Garlic Skin-On Fries (V)(Vg)(NGCI\*) 5

*add truffle parmesan +2.5*

### Chunky Chips (V)(Vg)(NGCI) 5.5 *add truffle parmesan +2.5*

### Creamy Chive Mash (V)(NGCI) 5

### Tomato & Onion Salad (V)(Vg) 4.5

rocket, basil, balsamic

### Homemade Falafel (V) 5

chipotle mayonnaise, chilli oil

### Seasonal Greens (V)(Vg\*) 5.5

tossed in butter & onions

### Cajun Onion Rings (V) 5

lime & coriander sriracha mayonnaise



SHREWLEY  
EST. 1764