

# THE ASTRONOMER

## SMALL PLATES

### CHICKEN WINGS | 8.95

#### Choose your coating:

Buffalo & truffled blue cheese sauce

Hot honey sauce

Tiny Rebel tropical beer glaze, coriander & pink pickled onion

### CHICKEN TENDERS | 8.95

#### Choose your dip:

Buffalo & truffle blue cheese sauce

Hot honey sauce

Tiny Rebel tropical beer glaze, coriander & pink pickled onion

### HALLOUMI FRIES (V) | 8.50

hot honey glaze & chives

### ROASTED AUBERGINE & CHICKPEA BAKED BITES (PB) | 7.95

with rose harissa mayonnaise, pink pickled onion & lime

### PINK PEPPERCORN SQUID | 10.50

with sweet chili jam

### CHEESEBURGER CROQUETTES | 9.50

with ketchup, cheese sauce and pink pickle onion

### BEETROOT & TAHINI HUMMUS (PB) | 8.50

with pomegranate, crispy chickpeas, paprika molasses & grilled flatbreads

### MUSHROOM ARANCINI (PB) | 7

with truffle aioli

### PADRON PEPPERS (PB) | 7.50

with paprika salt

### TATER TOTS (V) | 6.50

with truffle mayo & aged Italian cheese

## SUNDAY SIPPING

### MIMOSA | 10.50

Prosecco, Orange Juice

### KIR ROYALE | 11.50

Bols Creme De Cassis, Prosecco

### BLOODY MARY | 11.50

Absolut Vodka, Tomato Juice, Tabasco,

Worcester Sauce, Salt & Pepper

### THE VIRGIN MARY | 6.50

Tomato juice, salt, pepper, Worcestershire sauce,

Tabasco sauce, celery bitter, lemon

## SHARERS

### ROAST GARLIC CAMEMBERT | 24.50

with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt

### KILO OF CHICKEN WINGS | 22.50

#### Choose your coating:

Buffalo & truffled blue cheese cause

Hot honey sauce

Tiny Rebel tropical beer glaze, coriander & pink pickled onion

### KILO OF CHICKEN TENDERS | 26.50

#### Choose your dip:

Buffalo & truffle blue cheese sauce

Hot honey sauce

Tiny Rebel tropical beer glaze, coriander & pink pickled onion

### NACHOS (V) | 14.50

with melted cheese, guacamole, tomato salsa, sour cream & jalapeños

### PLANT-BASED NACHOS (PB) | 14.50

with plant-based cheese, roasted tomato & pepper salsa, guacamole and jalapeños

## ROAST

### SIRLOIN OF BEEF | 23.50

### BRAISED LAMB SHOULDER | 26.95

### CORN FED CHICKEN SUPREME | 21.95

### NUT ROAST (PB) (V) | 20.50

*All served with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy*

## MAINS

### CHEESEBURGER | 19

beef patty, mayonnaise, gherkins, American cheese, diced onion, mustard & ketchup with triple cooked chips

#### Add on:

Streaky bacon | 2.50

Smashed avocado (pb) | 2.50

### AUBERGINE STEAK (PB) | 17.95

harissa & chickpea falafel, tomato & tarragon sauce, harissa aioli and plant based parmesan

### THE ADMIRAL'S FISH PIE | 22.95

with tiger prawn, poached salmon & haddock topped with mash & served with garlic sauteed cavolo nero

### STEAK, FULLER'S LONDON PRIDE, CARAMELISED SHALLOT & BUTTON MUSHROOM PIE | 19.50

served with mash, spring greens and red wine gravy

### SPINACH & POTATO BHAJI BURGER (PB) | 16.50

mint & coriander chutney, lettuce, tomato, pickled onion, secret sauce & chips

### BEER BATTERED HADDOCK & CHIPS | 19.95

with crushed minted peas, tartare sauce, lemon

### BAKED SWEET POTATO & FREGOLA SALAD (PB) | 16

with spinach, pomegranate, chickpeas & topped with tahini dressing

Add on Parma ham | 3

Add on Feta cheese (v) | 3

Add on chicken breast | 3

## SIDES

### TRIPLE-COOKED CHIPS (PB) | 5.50

### LEMON DRESSED ROCKET & GRANA

### PADANO SALAD (V) | 5

### CHILLI & GARLIC BROCCOLI (PB) | 6.50

## TREAT TO FINISH

### WARM CHOCOLATE BROWNIE (V) | 9

with salted caramel ice cream

### STICKY TOFFEE PUDDING (V) | 9

with candied walnuts, vanilla ice cream & toffee sauce

### VANILLA PARFAIT (PB) | 9

with mango, passion fruit & raspberry

### ICE CREAM BY THE SCOOP (V) | 2.50

Salted caramel (V) | Vanilla (V) | Chocolate ice cream (PB) | Raspberry sorbet (PB)

### CHEESEBOARD | 12.50

with Waterloo Brie, Black truffle Gloucester, Isle of Wight blue, served with crackers, Granny Smith, celery, grapes, watercress & apple cider & brandy chutney



Allergens / Nutritional

Scan the QR code to the left for full allergens. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

(V) vegetarian (PB) plant-based.



Book an event with us!