



## Allium Free A la carte Menu

### Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

### Kitchen Nibbles

Homemade focaccia, olive oil, balsamic ▼ 4.95

### Starters

Buffalo mozzarella, pea, courgette, asparagus, pea leaf and minted yoghurt dressing ▼ 7.50

Crispy prawns, lemon fennel with herb focaccia 9.95



## Mains

Poached and grilled Churchill farm chicken breast, boulangère potatoes, asparagus, wild mushroom 21.50

Roasted beef rump, horseradish potato, celeriac remoulade, blueberry, kale 24.95

Roast Romanesco broccoli, oyster mushroom, potato gnocchi, pine nut, balsamic pecorino salad ▼ 14.50

Market fish, violet potatoes, charred gem, samphire

(Please see specials board for today's option and price)

Pan fried steak, portobello mushroom, seasonal greens, proper chips

(6oz Rump 23.95 8oz Ribeye 29.50)

## Pub Classics

Battered haddock, proper chips, mushy peas, tartare sauce, lemon 15.50

Mushroom, sweet potato and cashew burger, salad, brioche style bun, skin on fries ▼ 13.50

(Add cheese 1.95)

8oz gammon steak, fried hens egg, house salad, proper chips 13.50

## On the Side 3.95 each

Buffalo mozzarella, balsamic salad ▼

Proper chips ▼

Seasonal greens ▼

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.