31

DINNER MENU

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TUESDAY-SATURDAY (4-9)
MAINS £14
SIDES £6
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TUESDAY-FRIDAY (4-6)
MAIN + SNACK + DRINK
£20
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we've included notes for our vegan and gluten-free diners; for a full list of allergens, please speak to your server

MATN + SAILCE + SPIID + GRFFN

- schnitzel deepfried chicken breast fillet. in a golden. breadcrumb
- sea trout panfried with lemon juice: served skin-on g, and crispy
- veqan bratwurst german-style v. seitan sausage seasoned with a blend of spices

- curried ketchup sweet red sauce
- v. loaded with paprika and
- g, curry powder
- jaeqer classic hunter's gravy v_a cooked over mushrooms and a diced onion
- dill + caper cream with mavo. mustard. and lemon zest. g. served chilled

- potato salad with chopped
- v. sprina onion in a herb
- a. vinaigrette
- fries crispy outside with a v_a fluffy centre; seasoned with salt and pepper
- baked mash finished in a piping hot oven with a crispy cheddar topping

- beet salad with shallots.
- v_a cornichons and darden peas in
- q. a vegan mavo
- kohlrabi earthy root vegetable; braised and
- coated in a
- garlic butter
- sugarsnaps pan-fried and
- v_a finished with white wine and
- a. lemon juice

SNACKS

- <u>croquettes</u> deep-fried
- sguash with a
- herb mayonnaise
- topped fries crispy onions,
- curry sauce and sauerkraut
- currywurst german sausage with a sweet curried ketchup
- pickle plate mixed baby veg, darlic, and
- sauerkraut