

## STARTERS & SNACKS

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Pork scratchings, Bramley apple sauce	2.5
Hummus, dukkah, flatbread	5.5
Pork ribs, coffee rub, BBQ sauce	6.5
Fish fingers, tartar sauce	4
Soup of the day	5
Buttermilk fried chicken, hot sauce, blue cheese mayo	5.5
Salt & pepper squid, chilli, sesame, coriander, aioli	6
Shepherd's pie croquettes	5
Caesar salad, rosemary croutons, quail egg, parmesan, anchovy dressing	7
Add chicken 3 / Add avocado	2.5

## SHARERS

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Tortilla Chips: Pico de gallo, jalapeño, smashed avocado, sour cream	9
Baked Camembert: White wine, garlic, radishes, cornichons, chutney, toast	10

# THE OLD COFFEE TAVERN

## MAINS

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Steak & ale pie, mashed potato seasonal greens	13.5
Beer battered fish & hand cut chips, mushy peas, tartare sauce	11.5
Chargrilled gammon steak, fried duck egg, pinneapple, chips	11.5
Roasted breast of guinea fowl, potato & leg terrine, artichoke purée, autumn green	15
House made tagliatelle, spinach, wild mushrooms, black truffle	12.5
Sweet potato & chickpea curry, coconut, chilli, lime, coriander, steamed rice	12
Seafood Paella, saffron, mussels, prawns, squid	14.5

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AN OPTIONAL 10% SERVICE CHARGE WILL BE  
ADDED TO YOUR BILL

If you have a food allergy or  
intolerance please ask a member of  
our friendly staff for a copy of the  
allergen menu.

## OVER COALS - All served with fries

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Aberdeen Angus cheese burger, gem, tomato & pickles	11
280g dry aged ribeye steak, roasted garlic, garlic butter, grilled portobello mushroom	18.5
Flat iron steak, onion cream, parsley & horseradish pesto	14.5

## SIDES

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Seasonal greens	3.5	Caesar salad	3.5
Mashed potato	3.5	Fries, rosemary salt	3.5
Sweet potato fries, parmesan	3.5	Mix leaf salad	3.5

## DESSERTS

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Sticky toffee pudding, vanilla ice cream	5.5
Profiteroles, vanilla cream, hot chocolate sauce	6
Crème brûlée, shortbread	6
Selection of farmhouse & Artisan cheese, grapes, chutney, crackers	7
Selection of ice creams	1.5 per scoop