

TO START

Bread board: Virgin olive oil & balsamic, mixed marinated olives, sun-dried tomatoes, Netherend Farm butter (V) 7

Hot smoked salmon, glass noodles, black sesame, Vietnamese dressing, peas, coriander, pickled ginger 9

Prawn cocktail: North Atlantic prawns, bloody Mary sauce, grapefruit, yellow bell pepper 9.25

Scotch egg: Black pudding & Lincolnshire sausage, piccalilli 8.5

Salt & pepper squid, sweet chilli 8

BURGERS - served in a bun, gem lettuce, pickles, tomato, thick cut chips, slaw 16

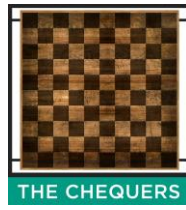
ALOHA: Teriyaki sauce, grilled pineapple, pickled red onion, provolone cheese

GOGI-GUI: Kimchee, sriracha mayo, Korean pulled pork, melted cheese or VEGAN GOGI with Blue Mountain burger, pulled BBQ jackfruit& smoked VEGAN cheese

POSH DOGS – Bacon Krakauer, skinny fries, slaw (VEGAN DOGS TOO!) 15.25

FRENCH ONION: Red onion chutney, gruyere cheese, thyme

TEXAN CHILLI: Hot chilli beef, spring onion, sriracha



THE MAIN EVENT

Roast Chart Farm beef 17 Turkey crown 16.5

Duo of beef & turkey 21

Slow braised lamb shank 19.5 VEGAN Vegetable tart 15

Crisp rosemary roast potatoes, braised red cabbage, mashed carrot & swede, seasonal greens, parmesan & black pepper parsnips, celeriac turnip & garlic mash, Yorkshire pudding

Cauliflower cheese 3.75 bowl of roast potatoes 4

Yorkshire pudding 2

Spitfire ale battered cod fish fillet, gourmet thick cut chips, crushed minted peas, chopped tartare 13.5

Or our VEGGIE Fish 'n' Chips with battered halloumi (V) 12

Mac 'n' Cheese, roast potatoes, Yorkshire pudding (V) 13

add North Carolina pulled pork 15

Wild boar & apple sausages (or *Korkers* gluten free, or *Quorn* veggie (V)), caramelised onion gravy, parmesan parsnips, creamed mash, Yorkshire pudding 16.5

If you have any allergies or special dietary requirements, please speak to one of the team

To join our mailing list and be notified of upcoming events & promotion, contact dan@liquorboxandpantry.co.uk