

The Bat and Ball. Spring Menu.

TO NIBBLE

Olives (V GF DF) 3.85

Spicy Roasted Nuts
(V GF DF) 3.35

Dry Wors (GF DF) 2.85

Croissant Rarebit 4.00

TO SHARE

Mozzarella & Garlic Flatbread (v) 7.25

Roquito Pepper, Chorizo, Mozzarella & Pesto Flatbread 8.50

Local Sausages + Truffle Mustard + Baked Camembert + Bread 12.75

Breads + Oil + Balsamic (V GF* DF) 5.00

STARTERS

Devilled Sardines on Toast (GF* DF*) 8.00

Spiced Sardines + Baby Tomato & Red Onion Salad + Basil Pesto + Granary Toast

Marmite Scotch Egg 6.75

Twiglet Coated Scotch Egg + Marmite Hollandaise + Watercress & Pickled Onion Salad

Devilled Whitebait (GF* DF*) 6.00/8.00

Tartar Sauce + Granary Bread & Butter

Beetroot Houmous (V GF* DF*) 6.50

Horseradish Goats Curd + Beetroot Tortillas

Green Caesar (V GF* DF*) 7.50

Asparagus + Avocado + Watercress, Lambs Lettuce & Romaine Leaves + Gran Moravia Shavings
+ Croissant Croutons + Seeds + Wild Garlic Caesar Dressing

Soup of the Day (V* GF* DF*) 5.75

Local Crusty Bread & Butter

We cater for all food allergies and intolerances, before you order your food and drinks, please speak to our staff to find out more about our ingredients

(v) - vegetarian (df) - dairy free or dairy free option available (gf) - gluten free or gluten free option available

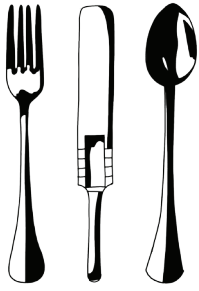
(ve) - vegan (*) - available for your intolerance with adjustments, please speak to our staff.

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MAINS

Gobi Sag Vada Ceylon (VE GF DF) 11.75

Cauliflower, Spinach & Coconut Yellow Curry + Lentil
Dumplings + Rice + Coconut Sambal

Moroccan Spiced Shoulder of Lamb (GF* DF*) 13.75

Beetroot Houmous + Roasted Aubergine, Red Pepper,
Chickpea & Preserved Lemon Salad + Spiced Date Yogurt
+ Crumbled Feta + Loaded onto a Warm Flatbread

Brie & Balsamic Onion Mac & Cheese (V) 11.50

Smokey Bacon Crisp Crunch (Veggie Friendly!)

Chorizo Crusted Roasted Duck Legs (GF*) 15.00

Braised Peas & Bacon + White Bean, Lemon & Garlic Mash
+ Salsa Verde

Fisherman's Pie 13.00

Mashed Potato Top + Veggies

Chicken & Ham Pie 13.00

Puff Pastry + Veggies + Chips

Rib Eye Steak (GF* DF*) 22.00

Bone Marrow Compound + Chips
+ Wild Garlic Caesar Salad

Protein Power Salad (V GF DF*) 10.00

Kale + Quinoa + Roasted Roots + Edamame + Pomegranate
+ Seeds + Mint + Coriander + Flat Leaf + Tenderstem
Broccoli + Avocado + Cottage Cheese + Harissa
Add Griddled Chicken 3.00

Bat Burger (GF* DF*) 12.75

8oz Beef Burger + Applewood Smoked Cheese
+ Sourdough Bun + Bat Burger Mayo + Baby Gem
+ Beef Tomato + Chunky Chips

Black Tempura Cod Cheeks (DF) 13.25

Stout & Squid Ink Tempura Battered Cod Cheeks
+ Chilli Yuzu Mayo + Sweet Potato Fries

Spring Salmon (GF DF*) 13.00

Salmon Fillet + Warm Salad of Crab, New Potatoes,
Watercress, Pink Pickled Radishes & Capers
+ Tartar Hollandaise

Hazy Hog Cider Braised Pulled Ham Hock
(GF DF) 12.25

Fried Hen's Egg + Chips + Truffled Honey Mustard

Lambs Liver (GF DF*) 11.00

Bacon + Onion + Mashed Potatoes + Red Onion Gravy

Ancient Recipe Sausages (DF*) 10.50

Mashed Potatoes + Red Onion Gravy

The Bats-man's (V* GF*) 11.25

Mature Cheddar + Goats + Soft Brie + Tuxford Stilton
+ Pork Pie + Roasted Ham + Hogs Back Beer Onion
Chutney + Apple + Crusty Bread & Butter

SIDES

Seasonal Veggies (V GF DF*) 3.00

Caesar Salad (V GF* DF*) 3.50

Rocket &

Gran Moravia Salad (V GF) 3.00

Sweet Potato Fries (V GF DF) 4.00

Garden Salad (V GF DF) 3.00

Chunky Chips (V GF DF) 3.75

