

. Nibbles .

Olives 3.85
Artisan Bakers Rolls, Oil & Balsamic 4.25
Pretzel Knot + Rarebit Dip 3.25
Honey Mustard Sausage Bites 4.50

. Nibbles .

Olives 3.50
Artisan Bakers Rolls, Oil & Balsamic 4.50
Pretzel Knot + Rarebit Dip 3.50

. Flatbreads .

Fiorello Mozzarella + Garlic Butter + Rocket + Balsamic 8.25
Pancetta + Truffle Brie + Smoked Sea Salt Honey + Thyme + Dressed Rocket 9.50
Rarebit Florentine + spinach + baked egg + Chilli flakes 8.75

Smoked Salmon & Cream Cheese Terrine 8.00
Pickled Cucumber + Watercress Croute

Sticky Sesame Cauliflower Wings 7.50
Asian Slaw

Beetroot & Horseradish Houmous 6.75
Donker Rye

Butternut & Wild Mushroom Wellington 12.50
Tarragon Jus + Chive Mash + Tenderstem

Argentinian Spiced Pulled Lamb Taco Bowl 14.95
Coriander Sour Cream + Feta + Chimichurri + Popped Black Eyed Peas

Buttermilk Chicken Cobb Salad 13.00
Crispy Buttermilk Chicken Breast + Maple Bacon + Baby Gem + Cherry Tomatoes + Avocado + Boiled Egg + Corn + Blue Cheese + maple Croutons + Ranch Dressing

Bat Burger 13.95
6OZ Beef Burger OR Crispy Buttermilk Chicken + Monterey Jack + Brioche Bun + House Burger Mayo + Baby Gem + Beef Tomato + House Seasoned Fries
Double Down-extra patty or Crispy Chicken for 4.50

. Sauces .

Pink Peppercorn Sauce 2.50
Chimichurri 2.50
Nduja Butter 1.75
Katsu Sauce 2.00
Nacho Cheese Sauce 2.00

Asian Slaw 3.50
Seasonal Veggies 3.50
Sun Blushed Tomato, Caper & Shallot Salad 4.00

. Sides .

Garden Salad 3.00
House Seasoned
Chunky Chips or Fries 4.00
Chive Mash 4.00

. The Bat and Ball .

. afternoon .

Honey Mustard Bacon Wrapped Piggie Bites 4.50

. The

. Bat & Ball

. Sharing .

Plant Platter 19.00
Sticky Sesame Cauliflower Wings + Beetroot Houmous + Mediterranean Sun Blushed Veg & Coriander Pesto Salad + Olives + Olive Oil & Balsamic + Flatbread

Baked Nduja Sausage Camembert 15.00
Smoked Sea Salt Honey + Donker Rye

. Starters .

Pulled Pork Mac-Balls 6.95
Alabama Slammer Cheese Sauce

Pan Fried Whole King Prawns 10.50
Nduja Butter + Pork Scratching Crumb + Granary Bread for Mopping

Soup of the Day 6.50
Crusty Bread & Butter

. Mains .

Katsu Butternut Burger 12.50
Panko Butternut + Brioche Bun + Asian Slaw + Katsu Curry Sauce + House Seasoned Fries

Mac[ognese] Cheese 13.75
Rich Beef Bolognese Sauce Topped with Macaroni Cheese + Nduja Garlic Bread Crust

Wild Boar, Leek & Apple Sausages 11.50
Chive Mash + Red Wine Gravy

The Bats-man's 13.50
Mature Cheddar + Soft Brie + Stilton + Roasted Ham + Onion & Plum Chutney + Apple + Pickled Onion + Mini Soup + Crusty Bread & Butter

WE CATER FOR ALL FOOD ALLERGIES & INTOLERANCES

BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF IF WANT TO KNOW ABOUT OUR INGREDIENTS

. Puddings .

Spiced Plum Eton Mess (V GF DF*) 6.50
Cinnamon Ice-cream + Flapjack Crumble

Jaffa Cake Brownie (V GF) 6.50
Vanilla Ice-cream

Traditional Spotted Dick (VE* DF*) 5.75
Custard*

Cookie Stack Sharer (V) 8.50

White Chocolate Chip Cookie + Double Chocolate Chip Cookie + Chocolate Chip Cookie + Salted Caramel Ice-cream + Vanilla Ice-cream + Marshmallows + Pretzels + Chocolate Sauce

Biscoff Cheesecake (V) 6.00
Biscoff Crumb

Cheese Board for 1 for 2 (GF*) 7.50/11.00
Selection of Cheeses + Chutney + Grapes + Crackers + Bread

. Ice-cream .

Meadow Farm Ice-cream (V GF) 1.50 per scoop
Vanilla, Strawberry, Chocolate, Salted Caramel, Cinnamon

Meadow Farm Sorbet (VE GF DF) 1.50 per scoop
Mango or Raspberry

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* denotes that the dish can be tailored to your allergen, please talk to your server

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