

. Nibbles .

Olives 3.85
Artisan Bakers Rolls, Oil & Balsamic 4.50
Pretzel Knot + Rarebit Dip 3.50
Honey Mustard Bacon Wrapped Piggie Bites 4.50

. 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

Ocean Pie 17.00
Creamy Salmon, Cod, Smoked Hake, Prawns, Peas & Leeks + Cheesy Mash Top

Buttermilk Chicken Tikka 13.75
Saffron Rice + Mango Raita + Mini Poppadoms

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

Chicken & Ham Pie 16.00
Puff Pastry + Veggies + Mash

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

Rib Eye Steak 24.50
Truffle Pomme Dauphine + Tenderstem + Sun Blushed Tomato, Caper & Shallot Salad

. 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
Garden Salad 3.00

. Sides .

House Seasoned
Chunky Chips or Fries 4.00
Truffle Pomme Dauphine 4.50
Chive Mash 4.00

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
Local Crusty Bread & Butter

. Mains .

Bat Burger 13.95
60Z 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

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

Lambs Liver 13.50
Chive Mash + Beer Onion Broth + Pancetta Dumplings

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



. Puddings .

Spiced Plum Eton Mess (V GF DF*) 6.50

Cinnamon Ice-cream + Flapjack Crumble

Jaffa Cake Brownie (V GF) 6.75

Vanilla Ice-cream

Traditional Spotted Dick (VE* DF*) 6.00

Custard*

Cookie Stack Sharer (V) 8.75

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) 6.50

Biscoff Crumb

Cheese Board for 1 for 2 (GF*) 7.50/11.00

Selection of Cheeses + Chutney + Grapes + Crackers

. 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

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

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