

Wonky Table

EAT DRINK SMILE

TO NIBBLE ON

Chilli Coated Cashews. (Ve) (gf) (n)	2.50	Fresh Bread and Dips (Ve) (gfa)	2.50
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TO START

Soup of the Day. (V) (gfa)	4.50	Calamari with Red Pepper Compote, Tomato Salsa, Soy and Sesame Dressing (gf)	5.95
Wonky Mushrooms, Stilton Cheese Crumb, Brioche Bread. (V) (gfa)	5.95	Braised Beef Croquettes, Asian Salad, Horseradish mayo (gfa)	6.25
Spiced Nutty Lamb Meatballs, Olive, Caper and Anchovy 'Putnesca' Sauce, Fried Puri Bread (n)	6.95	Sharing Camembert. Garlic, Honey and herbs with crusty bread and dips. (V) (gfa)	10.95
		Pressed Heritage Beetroot, Walnut & Chive 'Cream' Terrine, Red Grape Dressing, Maple Glazed Walnuts. (Ve) (gf)(n)	5.95

TO FOLLOW

All served with New Potatoes, White Cabbage and Broccoli		Pork Loin and Black Pudding Wellington, Sage and Onion Puree, Bubble and Squeak Rosti	
Lapsang Souchang Tea Infused Chickpeas. Roast Squash, Homemade Fried Puri, Pomegranites, Coriander, Chilli Coated Cashews. (Ve) (N) (gfa)	10.95	Pork Sauce	17.95
Fillet Steak		Rump Of Lamb, Quinoa, Pea and Cheddar Cheese Risotto, Sauteed Sugar Snaps, Chilli, Lemon and Mint Dressing (gf)	18.95
Served With Slow Cooked Beef Shin Croquette, Beef Dripping Gravy, Mushroom Ketchup (gfa)	21.95	Chicken Breast. Leek Bread Pudding. Roast Chicken Gravy, Parsnip Crisps.	14.95
Fish of the Day. Please ask a member of staff.	15.95	South African 'Bobotie'. Curried Lentils, Almonds, Courgette and Raisins, Savoury Custard Topping. Pickled Mango, Cauliflower Rice. (V) (n) (gf)	11.95

SIDES

Halloumi Chips. (gf) (n) (v)	3.95	Proper Chips (gf) (v)	2.00
Deep Fried Halloumi, Pomegranites, Mint Yoghurt and Nutty Dukkah			

(gf) gluten free. (gfa) gluten free adaptable. (n) contains Nuts. (Ve) Vegan.

Please inform a member of Staff of any Food Allergies and dietary requirements, we will be more than happy to accommodate where we can.