

## **The Flyer Sample Menu**

*Lemon & thyme infused olives £3 (ve)*

*Bread board - warm sourdough boule with butter £3.75 (v)*

### **Starters & sharers**

*To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting Camembert, spicy cauliflower fritters, houmous and crudités £20 (a, v)*

*Lemon & thyme infused olives £3 (ve)*

*Chicken wings in yakiniku BBQ glaze and Asian-style slaw £5*

*Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.25 (a, n)*

*Poached egg with chargrilled asparagus and hollandaise sauce on toasted sourdough £5.25 (v)*

*To share - rosemary & garlic baked camembert baked in sourdough with celery £12 (v)*

*Mushrooms and dolcelatte on toasted sourdough £5.25 (v)*

### **Salads & light mains**

*Mushroom risotto with pecorino and pumpkin seeds £9.50 (v)*

*Avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing £9.25 (ve)*

*Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £9.75*

### **Main courses**

*Fish & chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce £11.25 (a)*

*Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £10.95*

*Beef & amber ale pie served with triple-cooked chips and a red wine jus £11.50 (a)*

*Sausage & mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus £11.50*

*Handmade chicken Kiev, creamy mash and cavolo nero £10*

*28-Day aged rib-eye steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15.50*

### **Sides**

*Fries £3*

*Side salad £3.25*

*Sweet potato fries £3.50*

*Triple-cooked chips £3*

**Desserts**

*British cheese board including Cornish blue,  
Wensleydale with cranberry, Sandham's crumbly  
Lancashire and St. Helen's Farm goat's cheese, served  
with celery, savoury biscuits and red onion chutney £7  
(v)*

*Sticky toffee pudding and vanilla ice cream £5.25 (v, n)*

*Chantilly cream-filled profiteroles with caramel sauce  
£5.25 (v)*

*Warm chocolate brownie served with hazelnut ice  
cream £5.25 (v, n)*

*To share - an almond choux pastry ring filled with  
chocolate cream, served with hot chocolate sauce and  
hazelnut ice cream £11.50 (n)*