

SALOON BAR & RESTAURANT  
A HISTORIC ROOM WITH A SENSE OF OCCASION

## NIBBLES FOR THE TABLE

MARINATED ARTICHOKEs v LG 6  
Marinated in house with wild oregano  
and pink peppercorns

CHARCUTERIE 7  
House beer pickles, warm beer bread

ARTISAN CHEESE v\* 7  
Ale chutney, warm beer bread

## STARTERS & SMALL PLATES

BBQ BEEF LOLLIPOPS 9  
Crispy beef brisket croquettes and pickled shallots

HOT SMOKED SALMON PATE 9  
Toast, house pickles

CHARRED SWEETCORN &  
RED PEPPER CROQUETTES v 9  
Black garlic mayonnaise

TODAY'S SOUP 8  
With house beer bread and *Crystal Malt* barley butter  
*Please enquire for today's choice.*

WILD MUSHROOM TART v 9  
Grilled king oyster mushroom, baby leaves, herb dressing

## SIDES

GRILLED LITTLE GEM CAESAR SALAD 6

HOUSE BEER PICKLES v 4

MIXED LEAF & SHALLOT SALAD, hoppy dressing v 4

BUTTERED GREENS v 4

TRIPLE COOKED CHIPS, hop salt v 6

ONION RINGS v 6

HOUSE BEER BREAD v 4.5  
With our deliciously malty *Crystal Malt* barley butter

## MAINS

ROAST NATIVE BEEF *served pink* 24  
Native, English topside of beef sourced from our friends at *Block&Butcher* in Wendover. Served with beef fat roast potato, Yorkshire pudding, seasonal vegetables and a rich ale gravy

ROAST PORK 24  
Succulent rolled English pork loin & belly, roast potato, Yorkshire pudding, seasonal vegetables, crackling, apple puree and a rich ale gravy

CONFIT ROAST QUAIL 25  
Fennel & ale sausage roll, potato rostis, roast carrots, carrot & *Mash Tun Marmalade* puree, *Earl Grey IPA* quail sauce

OVEN ROASTED SALMON 24  
Crispy new potatoes, malt & black garlic glazed king oyster mushroom, truffled pea puree

CHICORY, CARAMELISED ONION & ALMOND TART v 21  
Roasted red pepper puree, crispy fried blue cheese, herb dressing

## DESSERTS

APPLE & BERRY COMPOTE CRUMBLE 8  
Crème anglaise, cream or vanilla ice ream

SINGLE ORIGIN TANZANIAN 70%  
CHOCOLATE BROWNIE v LG 9  
Chocolate sauce, sprinkle of sea salt, cream

WARM APPLE TART v 9  
Toffee, crème anglaise

ARTISAN CHEESE BOARD v\* 11  
*Three Hundred's Old Ale* chutney, celery, dried fruit, biscuits

PORTUGUESE CUSTARD TART v 5

AFFOGATO v LG 5  
Vanilla ice cream, fresh espresso

<p>Starter + Main + Dessert</p> <p><b>3-COURSE for £39</b></p>
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