THE PILTDOWN MAN

SHARE

Olives £5.50

Bread Board £5.50

STARTERS

Whitebait (GFA) Lightly dusted in flour, flash-fried and finished with flaky sea salt. Served with a lemon wedge and paprika mayo £8.50

Lamb Croquettes Crispy, golden bites made with slow-cooked shredded lamb, mashed potato, and a blend of herbs £9.95

CHEF'S RECOMMENDATION

Tempura Prawns King prawns deep fried in tempura batter until crispy and golden. Served with sweet chilli £10.95

Mushroom Arancini (V) Crispy risotto balls filled with wild button mushrooms and parmesan £8.95

Amira's Kitchen Cauliflower Pakora (VE, GF) Served with mango chutney £6.50

GUESTS' CHOICE

Teriyaki Chicken Skewers Grilled chicken thigh skewers glazed in teriyaki sauce, topped with mayo and toasted sesame seeds. Served with Asian slaw £8.95

Soup of the Day (V, GFA) House made seasonal soup, served with warm bread and butter £7.50

STEAKS

Locally sourced, 28-day aged, grass-fed beef — tender, flavourful, and cooked to your liking for the ultimate steak experience. Garnished with grilled asparagus & caramelised onion butter.

CHEF'S RECOMMENDATION

8oz Rib Eye Steak £30.95

4oz Mini Sirloin Steak £18.95

Choose a side: fries, thick cut chips, mashed potato, garden salad.
Choose a sauce: peppercorn (GF), mushroom & brandy (GF), red wine jus.
Add 4 grilled prawns £7.50

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Please inform your server of any food allergies or dietary requirements prior to ordering.
While we take every precaution possible, we cannot 100% guarantee a free from environment, all dishes may contain traces of allergens.
Children must remain seated, please do not allow them to run around the pub and restaurant.
Dogs are welcome in the pub and garden, but they must be kept on a short lead.

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CHEF'S DISHES

Lamb Stew Slow-cooked lamb simmered in a red wine sauce with aromatic herbs. Served with seasonal vegetables and mashed potato £21.95

Chicken Alfredo Grilled chicken breast served over penne pasta, tossed in a creamy mushroom alfredo sauce £19.95

Spinach Risotto (V,VEA, GF) Creamy arborio rice infused with spinach, aged parmesan and finished with asparagus tips £17.95

CHEF'S RECOMMENDATION

Lime Chicken (GF) Zesty marinated chicken supreme, served with creamy mashed potatoes, seasonal greens, and a rich mushroom sauce **£21.95**

Stuffed Aubergine (VE) filled with pearl barley and quinoa, served with tomato sauce, baba ganoush, and seasonal vegetables £16.95

PUB CLASSICS

Fish and Chips (GFA) Beer battered haddock, served with thick cut chips, mushy peas, and housemade tartare sauce £18.95

Housemade Steak and Ale Pie Served with creamy mash, seasonal vegetables, and red wine sauce £20.95

GUESTS' CHOICE

Housemade 100% British Beef Burger (GFA) 6oz beef burger, cheddar cheese, caramelised onion, lettuce, tomatoes, pickles, and housemade BBQ mayo. Served with fries £18.95

Cajun Chicken Burger (GFA) Marinated chicken breast, lettuce, tomatoes, pickles, and housemade BBQ mayo. Served with fries £17.95

Halloumi Burger (V, GFA) Fried halloumi, coleslaw, pickles, lettuce, tomato and sweet chilli sauce. Served with fries £16.95

Amira's Kitchen Chicken Tikka Balti (GFA) Served with pilau rice and a masala spiced poppadom £19.95

SIDES

Mixed Salad with Balsamic Dressing £4.50

Sautéed Broccoli £4.95

Halloumi Fries £6.95

Garlic New Potatoes £4.95

Fries £4.95

Thick Cut Chips £4.95

V = vegetarian, VE = vegan, VEA = vegan available, GF = gluten free, GFA = gluten free available