

..... **THE PILTDOWN MAN**

SHARE

Marinated olives £4.50

Housemade focaccia £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

Chicken Liver Paté Served with caramelized onion chutney and toasted ciabatta £7.95

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 £6.95

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

Calamari (GFA) Tender calamari coated in a light, crispy batter and fried until golden £8.95

Halloumi Bites (V) Breaded halloumi, fried until golden brown. Served with sweet chilli sauce £7.95

STEAKS

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

CHEF'S RECOMMENDATION

10oz Rib Eye Steak £32.95

6oz Mini Sirloin Steak £21.95

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

Pan-Seared Duck Breast Served with dauphinoise potatoes, Brocoli, creamy parsnip purée, cranberry compoté and red wine jus £24.95

Chicken Alfredo Grilled cajun 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 micro herbs. £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 £19.95

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 and house slaw £19.95

Cajun Chicken Burger (GFA) Marinated chicken breast, lettuce, tomatoes, pickles, and housemade BBQ mayo. Served with fries and house slaw £18.95

Halloumi Burger (V, GFA) Fried halloumi, coleslaw, pickles, lettuce, tomato and sweet chilli sauce. Served with fries and house slaw £17.95

Amira's Kitchen Chicken Tikka Balti (GFA) Served with pilau rice and a masala spiced poppadom £20.95

SIDES

Mixed Salad with Balsamic Dressing £4.50

Sautéed Broccoli £4.95

Garlic New Potatoes £4.95

Fries £4.95

Thick Cut Chips £4.95