THE PILTDOWN MAN

SHARE

Marinated Olives £4.50

Housemade Focaccia with whipped butter and an olive oil & balsamic dip £5.50

Camembert served with focaccia, pickled red onions and cucumber, hot peppers and red pepper drops £16.95

Fish Platter Whitebait, calamari, tempura prawns, rocket & cucumber salad, tartare sauce £16.95

STARTERS

Whitebait (GFA) Lightly dusted in flour, flash-fried and finished with flaky sea salt. Served with a lemon wedge and paprika mayo £8.75

GUESTS' CHOICE

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

CHEF'S RECOMMENDATION

Smoked Salmon Fresh seaded sourdough layered with dill crème fraîche, finely sliced smoked salmon, capers, house pickled red onions and rocket leaves £9.95

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

Amira's Kitchen Onion Bhaji (VE, GF) Finely sliced onions mixed with chickpea flour and spices, then deep fried. Drizzled with mango chutney £6.95

Housemade Soup of the Day (V, GFA) Served with warm bread and butter £7.95

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

STEAK

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.

10oz Rib Eye Steak £32.95

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

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

THE PILTDOWN MAN

CHEF'S DISHES

Pan-seared Seabass Served on a bed of vibrant bean and pea relish, topped with sautéed sweet potato, finished with champagne velouté and salmon roe £22.95

Pan-seared Duck Breast Served with dauphinoise potatoes, broccoli, creamy parsnip purée, cranberry compoté and red wine jus £25.95

CHEF'S RECOMMENDATION

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

Mushroom and Lentil Wellington (VE) served with garlic new potatoes, seasonal vegetables, parsnip purée and vegan gravy £19.95

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

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 £21.95

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, pickles, lettuce, tomato and sweet chilli sauce. Served with fries and house slaw £17.95

Amira's Kitchen Chicken Tikka Karahi (GFA) Served with pilau rice and a masala spiced poppadom £21.95

SIDES

Mixed Salad with Balsamic Dressing £4.50

Garlic New Potatoes £4.95

Sautéed Broccoli £4.95

Fries/Thick Cut Chips £4.95

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.