

THE Menu

Traditional Sandwiches - Every day from 11am - last orders 10.00pm

1½ rounds of freshly made sandwiches prepared with granary or white bread

Egg and cress (v)	£6.95
Tuna and sweetcorn	£7.95
Mature cheddar cheese and pickle (v)	£6.95
Freshly carved home cooked roasted ham, mustard mayonnaise and watercress	£7.95

Filled Baps-Monday to Saturday from 12pm – 2.00pm & 6pm – 9.30pm

Freshly prepared with your choice of homemade granary, brioche or rosemary and cranberry focaccia bap

Crisp bacon and free range egg	£8.50
Vine tomato, field mushroom, grilled halloumi and garlic aioli (v)	£8.50
Fish finger and tartare sauce	£8.75
Chargrilled breast of chicken, avocado, bacon, lettuce and tomato	£12.95
6oz ground steak burger, smoked bacon, emmental cheese and mustard mayonnaise	£14.95
6oz hand ground lamb and coriander burger, red onion relish	£14.95
Hand cut chips	£3.75
Shoestring fries	£3.75
Kettle crisps	£1.80

Our Cream Tea and Afternoon Tea are also available every day from 11am – 6pm

Before ordering please speak to our staff if you have a food allergy or intolerance.

A 10% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed.

All our prices include vat at the current rate.

Oct 17

CELEBRATE.EAT.DRINK.SLEEP

THE Menu

Monday to Saturday from 12pm – 2.00pm & 6pm – last orders 9.30pm

While you wait....

Marinated feta cheese and olives (v)	£2.50
Homemade crunchy pickled vegetables	£2.50
Homemade garlic focaccia (v)	£3.00
Homemade garlic focaccia with cheese (v)	£3.50
Bread Box Homemade chargrilled sun-blushed tomato focaccia, sourdough, walnut bread and grissini with aged balsamic vinegar and extra virgin olive oil (v)	£3.95

To Share

Meat Board Parma ham, black pudding and pulled pork croquettes, duck and pigeon terrine, mulled wine pear chutney, apple sauce, beetroot relish and homemade bread	for 1 £ 9.95 for 2 £19.50
Fish Board Maldon smoked salmon scotched egg, crab and chilli cakes, steamed Shetland mussels in white wine, cream and garlic, fennel Thai slaw, lemon and tarragon mayonnaise and homemade bread	for 1 £ 9.95 for 2 £19.50

Starters

Soup of the day Homemade bread	£6.50
Maldon smokehouse smoked salmon scotched egg lemon and tarragon mayonnaise	£7.50
Fresh crab, chilli, lime and coriander cakes fennel Thai slaw, toasted sesame oil, red pepper and sweet chilli jam	£8.50
Duck confit and wood pigeon, apple and blackberry terrine, wrapped in smoked bacon, mulled wine pear chutney and toasted homemade bread	£8.50
Marinated feta, sun blushed tomato, roasted bell pepper and olive salad, pickled cucumber ribbons (v)	£7.00
Steamed Shetland mussels, white wine, garlic cream and parsley sauce with homemade bread	£9.95

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Mains

Beer battered locally landed fish of the day £15.95
hand cut chips, dill pickle, mushy peas and tartare sauce

Roasted loin of venison £24.50
sticky red cabbage, celeriac purée, pan roasted potatoes, port wine jus

Pan-roasted breast of free range chicken £17.95
crème fraîche, green beans, chorizo, cherry tomato and butter bean fricassee

Slow braised pressed pork belly, pulled pork and black pudding croquettes, £17.95
buttered cabbage, cider cream and apple sauce

Garlic and herb crusted rump of local lamb roasted over rosemary, £19.95
chilli and sweet potato mash, green beans and light lamb jus

Pan-roasted fillet of wild halibut, saffron steamed mussel and leek chowder £22.50

Pontlands salad £12.95
mixed leaves, peppers, avocado, warm crispy chorizo, paprika infused olive oil and
mixed toasted seeds

with chicken £14.95

with Maldon smoked salmon £16.95

Fettuccine of roasted butternut squash, sage and spring onion, toasted pine nuts £13.95
and ricotta cheese (v)

Well matured steak, cooked to your liking
8oz Sirloin £22.50

8oz Fillet £25.50

fat chips and vine tomatoes
your choice of green peppercorn sauce or garlic and parsley butter
add grilled crevette and garlic butter £4.50

Sides All £3.75

Buttered cabbage

Tossed green beans

Sticky red cabbage

Sweet potato mash

Hand cut chips

Shoestring fries

Fennel slaw

Mixed Pontlands side salad

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Desserts

A trio of miniature hot and sticky desserts £6.95

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Rich dark chocolate tart, candied orange, clotted cream £6.95

Homemade cheesecake £6.95

Pineapple and chilli tarte tatin, coconut and Malibu frozen yoghurt
(please allow 15 minutes) £6.95

Ice cream and sorbets £6.95

These desserts and the items within them are made in house and are constantly changing, the staff on duty will be happy to advise you of today's options

Cheese selection
homemade chutney, homemade walnut bread, apple, grapes and celery £8.50
£15.00 to share

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