

GARDEN MENU

Homemade Scotch Egg; Dijon mayonnaise	6.5
Deep-Fried Pickles; 'nduja mayo	5
Halloumi Fries; sweet chilli dip (v)	7
Hoisin Pork Belly Bites; sesame seeds	8
Garlic Butter King Prawns; sourdough and sweet chilli dip	9.5
Truffle Fries; Italian hard cheese (v)	6.5
Beer-Braised Beef Brisket Arancini; caramelised shallot broth	7
Baked Confit Garlic Camembert; red wine & plum chutney and sourdough - for two to share -	16
Antipasti Board; salami, prosciutto, chorizo, olives, houmous, gherkins, sundried tomatoes, chargrilled vegetables and sourdough - for two to share -	22.50
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Chuck Steak Burger; emmental cheese, streaky bacon, pickle and aioli	16
Brewpoint Beer-Battered Fish & Chips; mushy peas and tartare sauce	16
Corn-Fed Chicken Niçoise; new potatoes, fine beans, soft-boiled egg, dried beef tomato, marinated olives, baby leaves and Dijon dressing - <i>swap chicken for salmon +3</i> -	16
Grilled Chimmichurri Half Chicken; skinny fries, lemon aioli and watercress & pickled shallot salad	18.5



Food allergies? Please advise your server or ask for a manager before ordering. For full information about the allergens in our food, please scan the QR code. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian