





## STARTERS

<b>PUMPKIN SOUP</b> Chestnuts and chili	6.95
<b>APPLE AND CAULIFLOWER SALAD</b> Lemon wine poached apples, pickled onion, avocado, toasted baguette and honey vinaigrette	6.45
<b>SMASHED AVOCADO AND POACHED EGGS</b> Served on sourdough toasted bread	7.45
<b>BBQ BEETROOT</b> Dark miso and citrus granola	8.95

## SIDES & SNACKS

<b>ARTISAN SOURDOUGH BREAD</b> Olive oil, butter, rock salt	3.95
<b>WILD MUSHROOM ARANCINI</b> Aioli sauce and watercress	6.45
<b>CRISPY PRAWNS</b> Sweet chilli dip	7.45
<b>SELECTION OF NUTS</b>	1.95

## SHARING PLATTERS

<b>CHEESE PLATTER</b> Crackers, onion chutney	14.45
<b>CHARCUTERIE PLATTER</b> Tender slices of cured meats, onion chutney, kalamata olives	19.95

### FEELING A LITTLE MORE FANCY?

Join us in The Bell & Whistle and treat yourself to the freshest flexitarian feast!

## MAINS

<b>CAESAR SALAD</b> Crispy little gem salad, Caesar dressing, soft boiled eggs, anchovies, garlic and herb croutons, parmesan cheese <b>+ chicken or smoked salmon 4.95</b>	8.45
<b>NHOW VEGETARIAN BURGER</b> Vegan potato bun, crisp lettuce, tomato relish, pickled cucumber, red onion, applewood smoked cheddar and cashew mayonnaise	14.95
<b>NHOW BEEF BURGER</b> Toasted brioche bun, crisp lettuce, pickled cucumber, red onion, applewood smoked cheddar	15.95
<b>NHOW CLUB BLT ROLL</b> Roasted corn-fed chicken, smoked bacon, tomato, avocado	12.45
<b>NHOW LONDON FISH AND CHIPS</b> Herb battered cod fillet, chips, grilled lemon, minted peas and tartar sauce	13.95
<b>CHICKPEA AND AUBERGINE MASALA CURRY</b> Pilau rice, cucumber raita, coriander	14.45
<b>6OZ CASTERBRIDGE SIRLOIN STEAK</b> Chunky chips, grilled aubergine, watercress salad, peppercorn sauce	22.95

## DESSERTS

<b>TRADITIONAL LEMON CHEESECAKE</b>	7.45
<b>SELECTION OF SORBETS</b> Fresh berries	6.50
<b>PURE CHOCOLATE TART</b> Blackberry compote and rum	7.95
<b>PEAR TRIFLE</b> Citrus meringue	6.45