



## October Menu

### Nibbles

White onion & parmesan soup, Gruyere scone (v)	6
Currywurst, curry sauce, sauerkraut	6
Iranian roasted peppers, smoked sea salt (Vg)	4
Thai fish cakes, pineapple salsa, pickled cucumber	6
Runny Scotch Egg, Piccalilli	6
Manchego & tarragon croquetas, pepper pickle (v)	4
Smoked Haddock & leek arancini, parmesan, aioli	5
Pea & mint hummus, toasted pitta, basil & balsamic	
Marinated olives, confit garlic and baba ganoush (Vg)	8
Crispy belly pork bites, apple puree, black pudding mousse	6
Artisan bread selection, oil & balsamic (Vg)	5
Cumin & apricot lamb spring rolls, Hoi Sin, sultana chutney	6
Nori poppadum, rice noodle salad, wasabi, pickled ginger &	
Truffle ponzu sauce (Vg)	6
Monkfish scampi, hash brown, pea puree, tartare	6
Oxtail and horseradish bubble & squeak cake, celeriac	
remoulade	6

### Sandwiches (12-5pm)

*Served with French Fries*

Open king prawn, Marie rose, pumpernickel, mixed leaves & pickled cucumber	8
Honey roast ham salad, torpedo roll, piccalilli	7
Fish Finger, tartare sauce, lettuce, brioche	8
Smashed Avocado, chilli, lime, toasted bread and poached egg	8
Fillet steak sandwich, blue cheese, onion jam	10

### Sides

Salt and pepper Fries / Fries	3
Homemade Chunky Chips	4
Truffle Parmesan fries	5
Mixed Salad	3
Rocket & Parmesan Salad	4
Greens of the day	3

### Steaks from the Dry Ager

All served with Bovril butter, charred gem, confit tomato, mushroom & chunky chips

8oz Fillet Steak / 25    10oz Ribeye / 22    8oz Sirloin / 16

**Sauces** - Blue Cheese / Mushroom / Peppercorn 3

### Mains

Ox cheek bourguignon, red wine braised carrot, pumpkin pomme anna	18
Serrano wrapped cod, mixed bean fabada, chorizo, leeks	16
Red Cow Burger, red onion jam, crispy streaky bacon, Emmental cheese, brioche, fries	12
Harissa marinated halloumi burger, red peppers, hummus, brioche, fries (v)	10
Korean buttermilk chicken burger, Asian slaw, chilli jam, brioche, fries	12
IPA battered fish & chips, crushed minted peas, tartare, lemon	12
Pie of the Day, mash, gravy	14
Dax's famous fish pie, lobster béchamel, greens	14
Crispy Beef Salad, sweet chilli, thai vegetables, sesame dressing, noodles	12
Moules Frites – Shetland mussels, fries, crusty bread	12
Smoked chicken & oyster mushroom tagliatelle, grain mustard & cream sauce	12
Moroccan chick pea & puy lentil stew, aubergine mootabal, cumin roasted sweet potatoes, butternut squash (Vg)	12
Marinated lamb chops, pulled shoulder shepherd's pie, green vegetables, chantenay carrots	16