

# B & S



## BREAD & OLIVES

### HAMBLETON BEER BALM LOAF

Hambletons bakery beer balm loaf made from yeast from brewed bitter beer. Served with salted butter.

3.5

### CHILLI & GARLIC OLIVES

Kalamata olives in a basil and garlic oil.

3.5

## SMALL PLATES

<b>VENISON CROQUETTE</b>	Barbacoa venison haunch, gochujang mayo, coriander	<b>7.5</b>
<b>HAM HOCK</b>	Pressed ham hock terrine, raddish, house chutney, crispy black pudding, walnut ketchup	<b>7</b>
<b>MUSHROOM PATE (V)</b>	Hen of the woods mushroom, chive emulsion, hambleton focaccia	<b>6.5</b>
<b>TEMPURA GREENS (V)</b>	Crispy tempura batter, Tzatziki, herb salad	<b>6</b>
<b>KOREAN FRIED CHICKEN</b>	Chicken thighs, pickled red cabbage, garlic yoghurt, gochujang	<b>9</b>
<b>PRAWN TOAST</b>	Prawn, lemongrass & toasted sesame	<b>8</b>
<b>CHARCUTERIE SHARING PLATTER</b>	Artisan charcuterie, pickled veg, marinated olives, house chutney, local cheese, warm hambleton rosemary focaccia & salted butter	<b>24</b>

## LARGE PLATES

<b>VENISON LOIN</b>	Golden beetroot, Venison loin, heritage beetroots, braised haunch, hazelnut & buckwheat crumb	<b>32</b>
<b>MARKET FISH</b>	Freshly delivered white fish, herb potatoes, warm tartare sauce, tempura clams	<b>23</b>
<b>SMOKED AUBERGINE STEAK (V)</b>	Oak smoked, spiced courgette, tomato tartare, toasted chickpeas & Served with crispy potato pavé	<b>18.5</b>
<b>STEAK &amp; MUSHROOM PIE</b>	Slow cooked beef, hot water pastry, roasted root vegetables, creamed buttery mash & red wine sauce	<b>18</b>
<b>HERITAGE PUMPKIN &amp; GOAT CHEESE PIE (V)</b>	Creamy heritage pumpkin and goat cheese in a hot water pastry. Creamed buttery mash, roasted root vegetables & gravy	<b>18</b>
<b>CHEESEBURGER</b>	Aged beef patty, Swiss cheese, burger sauce, pickles, milk bun. Coleslaw & rosemary or house seasoned fries ADD PANCHETTA BACON £2 / ADD AN EXTRA PATTY £4	<b>17</b>
<b>SHWARMA SPICED CAULIFLOWER BHAJI BURGER (V)</b>	Pickled shallots, tahini mayo, crispy onions, herb salad. Coleslaw & rosemary or house seasoned fries	<b>16</b>

## FROM OUR GRILL

All cooked on our Kasai Japanese charcoal grill and served with potato pavé, roasted beef tomato, dressed salad & choice of sauce

<b>PICANHA STEAK</b>	<b>28</b>
<b>SIRLOIN STEAK</b>	<b>32</b>
<b>COTE DE PORK</b>	<b>26</b>

## SIDES

<b>ROSEMARY OR SPICED FRIES (V)</b>	<b>5</b>
<b>TENDERSTEM &amp; PANCHETTA</b>	<b>5.5</b>
<b>POTATO PAVÉ (V)</b>	<b>5</b>
<b>DRESSED HERB SALAD</b>	<b>4</b>
<b>BÉARNAISE SAUCE</b>	<b>3.5</b>
<b>CHIMICHURRI</b>	<b>3</b>
<b>GREEN PEPPERCORN SAUCE</b>	<b>3.5</b>

For all allergen requests, please talk to a member of the team