

B & S

August 2026

APPETISERS

Fresh sourdough & salted butter	3.5
Chilli & garlic olives (v)	3.5
Padron peppers (v)	4.5

SMALL PLATES

Ploughman's, glazed ham, pork pie, Derwent cheddar, salad, chutney, piccalilli, sourdough	18
Cantabrian anchovies, extra virgin olive oil, sourdough	6
Free-range meat plate selection	8
Korean fried chicken, pickled cabbage, garlic yoghurt	9.5
Hummus, greek yoghurt, roasted cauliflower	6.5
Burrata, Isle of Wight tomatoes, basil, sherry vinegar (v)	9
Crab & prawn vol-au-vant, crème fraîche, lemon gel	10
Adobo chicken tacos, guacamole, crème fraîche	9

LARGE PLATES

Picanha steak, skin on fries, side salad, onion rings, chimichurri	30
8oz Bacon chop, pineapple salsa, fried egg, hand cut chips	22
Beer-battered fish, hand cut chips, mushy peas, tartare sauce	20
Grilled chicken, fregola, grilled courgettes, charred padron peppers, anchovy & lemon vinaigrette	23
Pie of the day (vegetarian available)- with accompaniments	18
Cheeseburger, burger sauce, pickles, lettuce, onions, coleslaw, fries - add bacon £2	18
Vegetarian smash burger, burger sauce, pickles, lettuce, onion, coleslaw, fries - add veggie bacon £2	17.5
Spicy buffalo glazed chicken sandwich, chive mayo, lettuce, onions, coleslaw, fries	18

SIDES

Beer battered onion rings	4
Side salad	4
Fries (v)	4
Yoghurt coleslaw (v)	4

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