

To start you off...

Mixed Marinated Olives ^v £4.75
focaccia bread, balsamic & rapeseed oil

Herb Crusted Goats Cheese ^{v*} £6.50
baby beetroot, orange & ginger granola

Squid Ink Linguini £8
crab, chilli & ginger butter

Spiced Duck Scotch Egg £7
'HP King' sauce, Asian slaw

Deconstructed Tofu Po'boy ^{ve} £6.50
cornmeal crusted tofu, slaw, gherkin, chipotle mayo

Surf & Turf * £7.50
Crispy pork belly, king prawns, smoky lobster bisque

On the slate Steaks

① choose Steak ... ② select Side ... ③ add Sauce

Rump £15
the leanest cut with a distinctive flavour

① Sirloin £19
tender yet succulent

Fillet £23
lean and tender with a delicate flavour

② Sides
*Beef dripping chips £3 • Sweet potato fries £3.50 • Creamy mash potato £3
Creamed spinach £3 • Buttered greens £3 • Mac & Cheese £3.50*

③ Sauces * £3
Peppercorn • Roasted garlic butter • Blue cheese • Madeira & mushroom

Pub Classics

Roast Corn Fed Chicken Breast £14
spiced leek fritter, garlic & herb yoghurt, crispy leeks

Open Fish Pie * £13
cod & salmon, creamy leek sauce, cheesy mash, greens, crispy pastry

Vegatsu Curry ^{ve} £12
crispy seitan, squash saag, aromatic rice

Puttanesca Baked Cod £14
spaghetti, red pesto sauce

Slow Braised Ox Cheeks * £14
portobello mushroom, crispy parmesan polenta, honey glazed parsnips

'The Bell' Beef Burger £13
cheese, bacon, BBQ sauce, onion rings, skinny fries, slaw

Cauliflower Sformato ^v £12
roasted new potatoes, roasted pepper sauce

Beer Battered Fish * £14
beef dripping chips, mushy peas, tartare sauce

*Allergen data is held on each of our dishes ingredients,
please ask a member of staff should you require further information.*

** Can be adapted to Gluten-free*

Moss & Co.
TRADING LTD