

DAY MENU

STARTERS

Soup of the day, crusty sourdough (V)	£8
Shetland mussels, garlic, cream, parsley, sourdough, fries	£12
Heritage tomato salad, beetroot, dukka, whipped feta (V)	£10
Nduja and pea risotto, parmesan, rocket, basil (change Nduja for wild mushrooms for vegetarian version)	£10

MAIN

Shetland mussels, garlic, cream, parsley, sourdough, fries	Small £12 / Large £18
Bailiffgate burger, sourdough bun, chilli jam, crisp pancetta, Monterey Jack cheese, our own burger sauce, fries	£19
Beer battered cod, hand cut chips, Bailiffgate mushy peas, tartare sauce, lemon	£19
Pan seared 8oz rump steak, hand cut chips, peppercorn sauce, rocket and parmesan salad (+7)	£25
Poached eggs on toasted sourdough, garlic and chive yoghurt, chilli oil, dukka (V)	£14
Seared steak benedict, poached eggs, pesto hollandaise, toasted muffins	£20
Nduja and pea risotto, parmesan, rocket, basil (change Nduja for wild mushrooms for vegetarian version)	£15
Heritage tomato salad, beetroot, dukka, whipped feta (V)	£14

SIDES

Fries	£5
Hand cut chips	£5
Bailiffgate salad, basil dressing	£5

BAILIFFGATE PANCAKES

Pancakes, fruit compote, Chantilly cream, fresh strawberries	£12.50
Pancakes, cinnamon, vanilla sugar, Chantilly cream, banana	£12.50
Pancakes, maple syrup, crispy bacon	£12.50

TO FINISH

Sticky toffee pudding, salted caramel sauce, vanilla ice cream	£9
Orange and almond cake, mascarpone cream, strawberries	£9
Selection of 3 artisan cheeses (Please ask for today's selection)	£13

(V) Vegetarian. Please inform your server of any allergies or dietary requirements before ordering. Please ask for our vegan menu if this is of interest. We have a dedicated menu for Gluten Free. Please ask your server if this would benefit you. While we take all reasonable steps to avoid cross-contamination. We cannot guarantee that any of our dishes are completely free from allergens. A discretionary 12% service charge will be added to your bill. All prices are inclusive of VAT.

