



## Starters

Carrot Cappuccino with onion sprinkles and rough cut Cashell Blue cheese £6.00 **\*M, Su, G, E**

Beans on Toast – smoked paprika, ham hock baked beans on ham hock toast with sweet bacon jam £6.25 **\*G, Su, M, E, Mu**

Pan fried scallops with celeriac puree, celeriac coleslaw, celeriac ice cream and pancetta £8.75 **\*F, E, Mu, M**

Natural smoked haddock chowder with slow cooked duck egg yolk £6.50 **\*E, Mu, G, F**

Chicken Liver Parfait with toasted brioche and onion jam £6.25 **\*E, G, M**

## Mains

Pan roasted pork belly with carrot puree, carrot gnocchi, sweet roasted carrots and wilted spinach £16.95 **\*M, G, E**

Fish and Chips – Gilt Head Bream with chunky chips, pea puree, pancetta and batter bits £14.95 **\*F, G**

Sticky Ox Cheek with star anise braised carrots, savoy cabbage and creamed mash potato £17.50 **\*M**

B23 Beef Burger with caramelised red onions, crispy pancetta and Tunworth Soft cheese in a brioche bun with chips and a green salad £12.95 **\*G, M, Mu, Su**

Mussel and clam shellfish stew with Red Mullet, smoked paprika and chilli served with ciabatta £15.25 **\*F, Mo**

Spinach and chestnut mushroom ravioli with a chive and shallot beurre blanc £12.50 **\*G, M**

Butternut squash, sage and Bosworth Ash Goats cheese risotto £10.95 **\*M**

Church Farm, Overstone Fillet steak with salad, chips, wild mushrooms and confit tomatoes and a peppercorn sauce £22.95 **\*M, So, Su**

## Sides £2.75

Green salad / Seasonal vegetables **\*M** / Chips

*Nearly all of our produce & ingredients are sourced locally and are all homemade, please be prepared to wait a little longer for your food as all the dishes are freshly prepared to order.*

**\*Allergen Key:** **G:**Gluten, **C:**Celery, **Cr:**Crustaceans, **E:**Eggs, **F:**Fish, **L:**Lupin, **M:**Milk, **Mo:**Molluscs, **Mu:**Mustard, **N:**Nuts, **P:**Peanuts, **S:**Sesame Seeds, **So:**Soya, **Su:**Sulphur Dioxide.

*If you suffer from any of these allergens, please ask your waiter for assistance. Thank You.*