DRAUGHT & HANDPULL

BEER

budweiser light | 3.5% | 1.95 | 3.85

estrella | 4.6% | 2.10 | 4.10

john smiths extra smooth | 3.8% | 1.75 | 3.30

peroni | 5.1% | 2.40 | 4.65

CIDER

aspall suffolk cyder | 5.5% | 2.10 | 4.00

ALE

5 rotating guest ales | please ask at the bar

CRAFT

2 rotating craft beers | please ask at the bar

CASK & CRAFT TASTER BOARD

3 1/3 PINTS FOR £4

BAR MENU

TAPAS

served in the bar area mon-sat 12-9pm, sun 12-8pm

mini fish & chips tartare sauce | 4.00

crispy pork belly spring onions & apple sauce | 4.50

roasted king prawns with garlic (gf) | 4.00

dirty fries cheddar cheese, roquito peppers, spring onion, chilli & sriracha mayo (v) | 3.50

chicken tikka skewers lemon & riata (gf) | 5.50

spiced cauliflower fritter mint yoghurt (v, gf avail) | 3.50

beetroot pickled eggs herb marinated fettle (v, gf avail) | 4.00

whitebait garlic mayonnaise (v) | 3.50

lamb fritters shoestring fries & rich minted gravy | 5.50

CHOOSE 4 TAPAS FOR 15 OFFER MON-SUN 3-6PM

SHARERS

served from 5pm, mon to sat

Tear & share bread (v, ve available) Ask for todays selection | 6

pint of seafood

skrei cod scampi, prawns, breaded whitebait & Shetland mussels, garlic mayonnaise & devilled mayonnaise | 10 (Half pint | 6)

ploughmans sharer

yorkshire ham, british cheeses, pork & apple sausage roll, pickles, chutney & artisan bread | 14

SNACKS

real hand cooked crisps | 1.00

dry roasted peanuts | 1.50 salted peanuts | 1.50 spice mix | 2