

Sample Menu January

Hop Pole bar snacks and small things

Pork & foie gras sausage roll, piccalilli	3.00	½ pint prawns, aioli	4.00
Corned beef pasties, HP sauce	3.00	Smoky fish croquettes, tartare	3.50
Chipolatas, tomato chutney	3.00	Hot smoked trout, pickled beetroot	3.00
Smoked duck, cashel blue cheese	2.50	Potted cornish crab, toast	3.50
Ham hock terrine, pickles, parsley, toast	4.00	Clams, salsa verde	6.50
Potted chicken and foie gras, toast	5.00	Rocket, artichoke, smoked almonds	2.50
Smoked chicken, celery, white pudding	4.00	Our 'golden hare' welsh rarebit	2.00
Cauliflower soup, bacon and cheese toastie			5.00
Pork cheek and belly cassoulet and bread (perfect for cold days!)			7.50
Mussels, garlic, saffron, cider, cream sauce and bread to mop up the juice!			8.95
Catch of the day, winter vegetable and seafood broth			10.50
Basil risotto, buffalo mozzarella			8.50
Wigmore cheese, leek and potato pie, curly kale			8.95
Our big game pie, braised red cabbage			9.95
Slowly braised chuck and shin steak stew, mash, onion gravy			8.50
Bacon wrapped pheasant breast, leg cottage pie, curly kale, peppercorn sauce			9.50
Neston 28 day rib eye, bone marrow, chips, tomato, mushroom, béarnaise			for one 17.00 for two 32.00

Sides made to order

all £2.25 each

Cauliflower cheese, curly kale, roasted root veg, our chips, mash, bread and butter (£1.50)

Puddings

Little chocolate pot, espresso shot, amaretti biscuits, amaretto cream	4.50
Iced white chocolate parfait, caramelised clementines, hot chocolate sauce	4.50
Sharpham rustic cheese, tomato chutney, toast, oatcake	5.50
Sticky toffee pudding, toffee sauce, vanilla ice cream	4.50
Honey madelines, poached pear & berries, blackberry ice cream	
baked to order but well worth the wait!	4.50

Brunch Menu available Saturday 09.30-14.30 and Sunday 09.30-12.00

FOOD IS LOVINGLY SERVED:

MONDAY – FRIDAY: 12.00-14.30 and 18.00-21.00

SATURDAY 09.30-14.30 and 18.00-21.00 SUNDAY: 09.30-16.00