

THE BROAD CHARE

Bar Snacks *a few to share*

Middle White Pork Crackling
- Bramley Apple Sauce 6.50

Scotch Egg 8.50

Crispy Pigs' Ears 7.50

¼ Pint of Prawns in the Shell 7.50

Monkfish Cheeks
- Tartare Sauce 8.50

Hand Raised Pork Pie
- Piccalilli 8.50

Cauliflower Fritters
- Curry Mayonnaise (v) 7

Lindisfarne Oyster 4 each

House Pickles (v) 5.50

Small Plates

White Onion and Potato Soup (v) 9

½ Dozen Lindisfarne Oysters w Apple and Dill Dressing 24

Haggis on Toast w Fried Duck Egg and HP Sauce 16

Whipped Cod's Roe w Soft Hen's Egg, Breakfast Radish and Garlic Croutons 13

Creamed Wild Mushrooms and Spinach on Toast (v) 15

Warm Salad of Beetroot w Red Onion, Pear, Walnuts and Wakebridge (v) 12

Dorset Crab Salad w Chicory, Apple and Brown Crab Dressing 18

Large Plates

Wild Halibut w Spinach, Cider and Shetland Mussels 34

Roast Hake w Braised Leeks and Brown Crab Butter 28

Bubble and Squeak w Fried Hen's Eggs and HP Sauce (v) 19

Roast Mallard w Beetroot, Blood Pudding and Elderberries 27

Crown Price Pumpkin w Lentils, Toasted Seeds and Sheep's Curd (v) 19

Dry Aged Dexter Ribeye Steak w Bone Marrow Butter 43

Butcher's Steak w Green Peppercorn Sauce 34

Grilled Calves Liver w Bacon, Sage and Crispy Onions 27

Ground Rump Steak Burger w Cheddar and Dill Pickles 20

Smoked Haddock Fishcakes w Tartare Sauce and Herb Salad 20

Chargrilled Bone-In Hereford Sirloin w Peppercorn Sauce (for 2 to share) 84

Slow Roast Lamb Shoulder (for 3 to share) 88

Roasts (available Sundays)

Topside of Beef w Yorkshire Pudding 22

Old Spot Pork Belly w Bramley Apple Sauce 22

Shoulder of Lamb w Mint Sauce 22

Sides - Greens, Onion Rings, Mashed Potatoes, Chips, Green Salad 6 each

Desserts

Pear and Salted Caramel Sponge w Custard 9

Vanilla Buttermilk Pudding w Plums and Shortbread 9

Apple Strudel 9

Warm Chocolate Pudding w Rum and Raisin Ice Cream 9

Vanilla Ice Cream or Apricot Sorbet 7

Neal's Yard Dairy Cheese Plate 16

Worker's Lunch

Available Monday – Friday 12-2:30

Creamed Smoked Haddock w
Leeks and Soft-boiled Egg

15

Bread and Butter Pudding 5

Seasonal Beers

Kwak - Bosteels

8.4%, £12.00 per pint

*Deep amber coloured beer with
aromas of caramel, banana, dark
fruits, and spicy yeast.
Buggenhout, Belgium.*

Trireme – Otherworld Brew

440ml can, 6.4%, £9.50

*New England IPA, hazy, creamy
with a smooth malt finish.
Edinburgh, Scotland.*

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Due to the presence of allergens in some dishes, we cannot guarantee the absence of allergen traces in our menu.
Please inform us of any allergies and/or dietary requirements before ordering. (V) Denotes Vegetarian.
Game may contain shot.

A discretionary 10% service charge will be added to your bill, all of which is distributed amongst the staff. All prices
include VAT at the prevailing rate

Proper pub, proper beer, proper food.