

# THE BROAD CHARE

## Bar Snacks *a few to share*

- Middle White Pork Crackling  
- Bramley Apple Sauce 5
- Scotch Egg 6.50
- Crispy Pigs Ears 6.00
- ¼ Pint of Prawns in the Shell 6.50
- Hand Raised Pork Pie  
- Piccalilli 6.50
- Monkfish Cheeks – Tartare Sauce 6.50
- Cauliflower Fritters  
- Curry Mayonnaise (v) 5.50
- Jersey Oysters 3.50
- Seasonal House Pickles 4.50

## Small Plates

- Potted Shrimps 11
- Jerusalem Artichoke Soup *w* Rosemary Brown Butter 7
- ½ Dozen Jersey Oysters *w* Horseradish and Dill Dressing 20
- Haggis on Toast *w* Fried Duck Egg and HP Sauce 13
- Creamed Wild Mushrooms on Sourdough Toast (v) 12
- Salad of Red Meat Radish, Beetroot, Walnuts and Corra Linn (v) 9
- Whipped Cod's Roe *w* Garlic Croutons and Chicory 11
- Local Crab Salad *w* Fennel, Celery and Kohlrabi 14
- Pressed Ham Terrine *w* Celeriac and Apple 12
- Grilled Hand Dived Scallop – Herb Butter 14 *each*

## Large Plates

- Skrei Cod *w* Wild Leeks, Monk's Beard and Shetland Mussels 25
- Chalk Stream Trout *w* Sprouting Broccoli and Alexanders 25
- Dry Aged Dexter Ribeye *w* Watercress and Steak Butter 36
- Chargrilled Hispi Cabbage *w* Spiced Lentils, Seeds, Nuts and Sheep's Curd (v) 16
- Bubble and Squeak *w* Fried Hen's Eggs and HP Sauce (v) 16
- Glazed Bacon Chop *w* White Cabbage, Apple and Prune 19
- Spicy Blood Pudding *w* Devilled Sauce 19
- Grilled Calves Liver *w* Bacon, Sage and Crispy Onions 22
- Ground Rump Steak Burger *w* Cheddar and Dill Pickles 18
- Beer Battered Haddock *w* Mushy Peas, Chips and Tartare Sauce 17
- Slow Roast Lamb Shoulder (for 2 to share) 60
- Chargrilled Hereford T-Bone *w* Peppercorn Sauce (for 2 to share) 74
- Mince and Dumplings (for 2 to share) 40

## Roasts (available Sundays)

- Topside Beef *w* Yorkshire Pudding 19
- Shoulder of Pork *w* Bramley Apple Sauce 19
- Shoulder of Lamb *w* Mint Sauce 19

**Sides-** Greens, Onion Rings, Mashed Potatoes, Chips, Green Salad 4.50 *each*

## Desserts

- Yorkshire Rhubarb *w* Meringue and Jersey Cream 7
- Warm Chocolate Pudding *w* Vanilla Ice Cream and Praline 8
- Steamed Seville Orange Sponge *w* Custard 7
- Warm Treacle Tart *w* Crème Fraîche and Boozy Prunes 8
- Vanilla Ice Cream and Lemon Sorbet 6
- Neal's Yard Dairy Cheese Plate 14

## Seasonal Beers

### Superdelic – Wiper and True

4% £8.00 per 440ml Can  
*Red berry, mango and citrus pale ale*

### Golden Ale – Rudgate

3.8% £6.00 per 500ml Bottle  
*Award winning golden ale with  
hoppy, fruity flavours*

### PINT – Marble

3.9% £6.00 per pint  
*Zesty session ale with grapefruit  
flavours*

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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.