

# THE WELLINGTON

## Gin & Craft Beer

Please order at the bar.

### Starters

Salted crispy squid, harissa mayonnaise (gf) 6.50

Salmon croquettes, tartare sauce, lemon 6.00

Roasted walnut, pommegrante, orange & kale salad, tehini dressing (vgn, gf) 6.00

Buttermilk chicken tenders, chipotle dip 6.50

Falafel, hummus, mint yogurt (vgn\*\*, gf) 5.50 \*\*Can be made vegan, please ask

### Mains

Longman beer battered coley, mushy peas, tartare sauce, hand cut chips 15.50

Grilled lamb chops, roasted new potatoes & courgette, confit cherry tomatoes, salsa verde (gf) 16.75

Pan seared salmon, new potatoes, samphire, creamy sauce 15.50

The Wellington double patty beef burger, caramelised onions, Monterey Jack cheese, pickle & shallot relish, fries 13.50\*

Beef ragu lasagne, garlic bread, rocket 14.00

Spiced bean burger, pineapple slice, carrot chutney, basil mayonnaise dressing, fries (vgn) 12.50

Cornflake crusted chicken burger, chipotle ketchup, smashed avocado, fries 13.50\*

\*Add bacon +1.00

### Sides / Snacks

Lemon pepper fish goujons, tartare sauce 6.00

Buffalo chicken wings (gf) 4.00

BBQ sticky pork ribs 6.50

Hand cut chips, aioli (v, gf) 4.20

Fries, aioli (v, gf) 4.00

Teriyaki chicken bites (gf) 4.50

Mac & cheese breaded bites, spicy tomato salsa (v) 4.80

Sauted curly kale (vgn, gf) 3.50

### Desserts

Sticky toffee pudding, vanilla ice cream 6.00

Rhubarb & stem ginger crème brulee 6.00

Chef's apple crumble, vanilla ice cream, Lotus biscuit 6.50

Chocolate molten pudding, cream 6.00

*Ask us about children's options*

*SERVICE NOT INCLUDED // For full information regarding allergens, please ask a member of staff*