

The Partridge



Gary's Homemade pork scratchings – served warm **4**

S M A L L P L A T E S

Steak, Fuller's London Pride & button mushroom mini pie – mash potato, red wine gravy **7.8**

Curried cauliflower, pea & potato mini pie – mash potato, vegetarian gravy **7.5**

Black pudding scotch egg – bloody mary ketchup **6.2**

Buffalo chicken wings – blue cheese dip **7.2**

Farmhouse cheddar rarebit crumpet – Branston pickle (v) **6.5**

Breaded haddock goujons – tartare sauce **7.5**

Leek & potato soup – crispy leek, sliced baguette (v) **6**

T O S H A R E

Ploughman's lunch for two – mature farmhouse cheddar, ham, pork pie, apple, celery, pickled onions, gherkin, Branston pickle, crusty white or granary bread **18.5**

English charcuterie board for two – Cobble Lane fennel & garlic salami, bresaola, coppa, olives, pickles, bread **19.5**

Kilo of buffalo chicken wings to share – blue cheese dip **21**

S A N D W I C H E S (12-5pm)

White bloomer / granary bloomer / baguette **+1.5**

Salt beef sandwich – warm salt beef brisket, melted emmental cheese, gherkin, mustard mayonnaise, triple-cooked chips **11.2**

Chicken caesar sandwich – grilled chicken, crispy bacon, gem lettuce, caesar dressing, triple-cooked chips **11**

Smoked salmon sandwich – cream cheese, dill, triple-cooked chips **11**

Mature farmhouse cheddar toastie – white or granary bread, triple-cooked chips (v) **9**

— Add ham **1.5** Add red onion (v) **1** Add sliced tomato (v) **1**

O U R H O M E M A D E P I E S

Steak, Fuller's London Pride & button mushroom pie – savoy cabbage, leeks & peas, red wine gravy, triple-cooked chips or mash **17.2**

Chicken, smoked ham & Fuller's Honeydew Ale pie – savoy cabbage, leeks & peas, red wine gravy, triple-cooked chips or mash **17**

Curried cauliflower, pea & potato pie – savoy cabbage, leeks & peas, vegetarian gravy, triple-cooked chips or mash (v) **16.5**

Smoked haddock, salmon & prawn pie – savoy cabbage, leeks & peas, triple-cooked chips or mash **17.2**

M A I N C O U R S E S

Beer battered haddock – triple-cooked chips, peas, tartare sauce **17**

Traditional Beef Stew – slow-cooked chuck steak, carrot, leek, swede, potato, pearl barley, dumplings **16.5**

Breaded cod fillet burger – gem lettuce, tartare sauce, brioche bun, triple-cooked chips **16**

Chicken schnitzel – Kiev butter, spring onion mash, tenderstem broccoli **15.6**

Trio of mushroom lasagne – green leaf & herb salad, garlic bread (v) **15.2**

Root vegetable casserole – carrot, celeriac, parsnip, swede, potato, cannellini beans, plant-based dumplings (v) (pb) **15.5**

Our house burger – 6oz beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips **15**

— Add cheddar or blue cheese **2.5** Add crispy bacon **2.5** Add homemade onion rings **2.5**

S I D E S

Triple-cooked chips (v) (pb) **4.5**

Onion rings (v) (pb) **4**

Green leaf salad (v) (pb) **4**

Bubble & Squeak (v) **4**