



THE PARTRIDGE

Gary's home-cooked pork scratchings – served warm **3.95**

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 **8.25**

Sweet potato & Kentish Blue cheese mini pie – mash potato, vegetarian gravy (v) **7.75**

Homemade sausage roll – rich date & treacle brown sauce **6.50**

Breaded haddock goujons – tartare sauce **7.50**

Crispy chicken wings – Vietnamese chilli / buffalo sauce, blue cheese dip / barbecue sauce **7.50**

Double tomato soup – sun-dried tomato, sliced baguette (v) (pb) **6.50**

T O S H A R E

Mediterranean dips & flat breads to share – hummus, baba-ganoush, tzatziki (v) **14.95**

Beef-chilli loaded triple-cooked chips to share – melted mature cheddar **12.95**

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 **17.50**

Sweet potato & Kentish Blue cheese pie – savoy cabbage, leeks & peas, vegetarian gravy, triple-cooked chips or mash (v) **16.50**

Ham hock, Dark Star Hophead & smoked cheese pie – savoy cabbage, leeks & peas, red wine gravy, triple-cooked chips or mash **16.95**

M A I N C O U R S E S

Beer battered haddock – triple-cooked chips, peas, tartare sauce **17.50**

Ratatouille crumble – courgette, peppers, aubergine, tomato, herb crumb, green leaf salad, garlic bread (v) (pb) **15.50**

Salmon & smoked haddock fish cake – poached egg, buttered kale, hollandaise sauce **15.95**

Gammon & eggs – triple-cooked chips, sweetcorn & chilli relish **15.95**

Our house burger – homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips **15.50**

— Add cheddar or blue cheese **2.50** Add crispy bacon **2.50** Add homemade onion rings **2.50**

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S U N D A Y R O A S T S

Roast potatoes, homemade Yorkshire pudding, cauliflower cheese, red cabbage, roast carrot & parsnip, savoy cabbage, leeks & peas

Sirloin of beef – roasted pink, red wine gravy **20.95**

Roast chicken – chestnut stuffing, red wine gravy **19.95**

Leg of lamb – roasted pink, minted lamb gravy **20.95**

Homemade nut roast – plant-based gravy (v) **18.95**

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S I D E S

Roast potatoes – gravy* **4.50**

Pigs in blankets **5.00**

Yorkshire pudding (v) **4.00**

Triple-cooked chips (v) (pb) **4.50**

D E S S E R T S

Lemon Tart – raspberry sorbet **7.50**

Apple & blackcurrant crumble – vanilla custard **7.50**

Bakewell tart – vanilla ice cream **7.50**

Jude's ice creams and sorbets – by the scoop **2.50**

Truly Chocolate (v) Very Vanilla (v) Strawberries & Cream (v) Salted Caramel (v) Coconut (v) (pb) Rapberry Sorbet (v) (pb)

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur. * Plant-based gravy available. (v) = vegetarian (pb) = plant-based
A discretionary 12.5% service charge will be added to tables of 8 or more.

Head Chef
Gary Connolly