



CUSTOM HOUSE

BAR & RESTAURANT

NIBBLES

MISO WHIPPED BUTTER / SOURDOUGH BREAD £5 **NOCELLARA OLIVES / EVOO** £3.50

STARTERS

SMOKED HAM HOUGH TERRINE £9
Caper raisin puree, toasted brioche crumb
Contains Allergens: 6 wheat, 7, 9

DILL CURED SALMON £12
Pickled shallot, egg yolk jam
Contains Allergens: 3 salmon, 7, 13

ROAST PEPPER CAPONATA (VG) £8
Garlic sourdough, fresh basil, evoo
Contains Allergens: 6

FIG & STILTON TART (VG) £10
Red onion, sherry vinegar dressing
Contains Allergens: 6 wheat, 7, 9

SWEET POTATO & COCONUT SOUP (VG) £6
Bread and whipped butter
Contains Allergens: 6 wheat, 7

MAINS

COD LOIN £18.50
Green lentil, smoked bacon, black garlic
Contains Allergens: 3 cod, 9

ROAST PUMPKIN (VE) £14
Caramelised red onion, pumpkin seed pesto, romano red pepper

SWEET POTATO MADRAS (VE) £15
Pilaf rice, poppadom, lime

VENISON BOLOGNESE £20
Pappardelle, prunes, smoked onion crumb
Contains Allergens: 6 wheat, 9

SLOW-COOKED PORK BELLY £16
Heather honey, Sweet potato mash, Black pudding bon-bon, thyme jus
Contains Allergens: 6 wheat

STEAKS

300G RIBEYE STEAK £30

275G T-BONE STEAK £28

225G FILLET STEAK £32

All steaks served with slow cooked roast onion, onion soubise, choice of sauce
Contains Allergens: 7

Pink Peppercorn Sauce
Contains Allergens: 5 pink peppercorn, 7

Garlic Butter
Contains Allergens: 7

Smoked Chilli Butter
Contains Allergens: 7

Chimichurri Dressing
Contains Allergens: 9

SIDES

TENDER STEM BROCCOLI & TOASTED ALMONDS £5
Contains Allergens: 5 (almond), 7

SPINACH GRATIN
Fontina cheese, herb crust
Contains Allergens: 6 wheat, 7

MASH POTATO
Contains Allergens: 7

CHERRY TOMATO SALAD
Pickled shallot, basil dressing
Contains Allergens: 9

BABY GEM HEARTS
Blue cheese dressing, stilton
Contains Allergens: 7

FRIES

TRIPLE COOKED FRIES £4.50 **SKIN ON FRIES** £3
Chipotle Ketchup
Contains Allergens: 12

VG = Vegetarian | VE = Vegan | Nutrition adults need around 2000 kcal a day. Food allergies / intolerances please advise us of any intolerances / allergies. We do handle all 14 allergens within our kitchens and bars.

Allergens: No. 1 – Crustaceans, No. 2 – Molluscs, No. 3 – Fish, No. 4 – Peanuts, No. 5 – Nut, No. 6 – Cereal containing gluten, No. 7 – Milk / milk products, No. 8 – Soya, No. 9 – Sulphur dioxide, No. 10 – Sesame seeds, No. 11 – Egg, No. 12 – Celery & celeriac, No. 13 – Mustard, No. 14 – Lupin.
