

STARTERS

- Mixed marinated olives (GF,V,VE) £3.95
- Warm rustic breads, cold-pressed virgin olive oil, balsamic syrup (VE,V) £5.95
- Mushroom & truffle arancini (V, VE) £6.95
Crispy arancini balls topped with truffle aioli, rocket & herb dressing
- Classic bubble & squeak (GF) £7.95
Pan-fried bubble & squeak topped with a poached 'Mayfield' egg, crispy parma ham & chive hollandaise sauce
- Creamy garlic & white wine mushrooms on ciabatta (V can be GF) £7.95
Sautéed mushrooms finished in a white wine and garlic sauce, spinach, balsamic glaze & rocket
- Crispy halloumi chips (V,GF) £6.50
Hand cut halloumi, seasoned with smoked paprika and served with a smoky tomato dipping salsa
- Smoked salmon & cream cheese croute (can be GF) £7.50
Smoked salmon on toasted garlic croute topped with a dill & chive cream cheese & served with dressed salad leaves
- Soup of the day (can be GF,V,VE) £5.95
Freshly made soup served with warm bread & butter
- Nachos (GF,V)
Lightly salted tortilla chips with a choice of toppings and finished with melted cheese, guacamole, salsa & jalapenos
- Texas beef chilli - £7.95/£13.95
Smokey BBQ pulled pork - £7.95/£13.95
Garlic mushroom - £6.95/£13.95

SHARERS

- Charcuterie board £14.95
Parma ham, salami selection, chorizo, olives, sun-blushed tomatoes, baked breads & dressed salad leaves
- Tear & share whole garlic & rosemary baked camembert £14.95
Stuffed with garlic and rosemary and baked inside foccacia Served with house-made tomato compote and dressed salad leaves
- Butchers board £15.95
Maple & wholegrain mustard glazed chipolata, BBQ chicken wings, crispy pork belly, beef kofta, Piccalilli, dressed salad leaves

SIDES

- House salad £3.00
Buttered mash £3.95
- Thick cut or skinny chips £3.95
Garlic ciabatta £3.95
- Sweet potato chips £4.50
Seasonal mixed vegetables £3.95

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
Gluten intolerant? Please ask for our gluten free (gf) menu. Many of our vegetarian dishes (v) can be made to accommodate vegans (ve).

Fish may contain bones. Allergen information available on request.

THE EVENLODE CHAR GRILL

Sauces: garlic butter, homemade peppercorn, hollandaise - all £2.00 (GF)

All our beef is locally sourced and aged for a minimum of 28 days before being seasoned with our own special house mix of spices & herbs and cooked on our open chargrill

8oz rump steak (GF) £16.95

8oz rib-eye steak (GF) £24.00

8oz sirloin steak (GF) £19.95

Crispy slices of maple-glazed pork belly (GF) £16.00

Cajun-spiced butterfly chicken (GF) £15.95

All grill items are served with a garlic & thyme confit beef tomato, chunky chips, salad garnish and roasted field mushroom.

MAINS

Braised lamb shank (GF) £19.95

Creamed champ mash, buttered seasonal vegetables & minted braising jus

Mushroom tagliatelle carbonara (V) £13.95

Creamy garlic sauce finished with brie and fresh basil served with garlic ciabatta.
Add chicken - £3.00

Breaded wholetail scampi £15.00

Succulent wholetail scampi coated in a golden crumb and served with house dressed salad, chunky chips & our homemade tartar sauce

Roasted field mushroom and blue cheese burger

(GF,V, can be VE) £14.95

Roasted field mushroom topped with melted blue cheese and served with crisp baby gem lettuce, sliced beef tomato & red onion, finished with garlic aioli, served with dressed leaves and house skinny fries

Artisan pie of the day £16.00

Served with chunky chips, tender stem broccoli, honey roasted carrot & jus

Butternut squash risotto (GF,V, can be VE) £14.95

White wine risotto finished with roasted butternut squash puree, topped with garlic roast squash, nut-free pesto and shaved parmesan

Evenlode Texas 'Sloppy Joe' beef burger (GF) £15.00

Two stacked chargrilled beef patties, topped with Texas beef chilli, duo of cheese, nachos, spiced tomato relish, pickles, crisp baby gem & cool house burger Sauce. Served with dressed leaves and house skinny fries

Freshly caught crispy haddock & chips (GF) £14.95

Battered haddock & chunky chips, mushy peas, homemade tartar sauce, fresh lemon

Slow-cooked beef in Guinness with aged Parmesan & herb dumpling £16.00

Marinated locally sourced shorthorn beef, slowly braised for 12 hours in Guinness, finished with winter root vegetables and topped with a Parmesan and herb dumpling

Crispy panko buttermilk chicken burger £16.00

Topped with avocado salsa, crisp baby gem lettuce, sliced tomato & red onion, finished with roasted garlic aioli, served with dressed leaves and house skinny fries

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