

BUSH HALL DINING

EVENING MENU

STARTERS

Roast courgettes, feta & pistachio dukkah. (V) (N) - 6

Salt & Pepper Squid w/ sweet chilli mayo. - 6.5

Vegetable Tempura w/ beetroot & horseradish aioli. (V) - 6

MAINS

Classic 8oz Rump Burger w/ cheese & frites. - 12.5
Add bacon/blue cheese - 2

Buttermilk chicken burger w/ chilli-lime mayo & frites. - 12.5
Add bacon/cheese - 2

Bavette Steak, hand cut chips & Chimmi Churri. - 14

Haddock & hand cut chips. - 12.5

SALADS

Superfood Salad
Avocado, beetroot, tenderstem broccoli, blueberries, pomegranate & seeds w/ baby spinach & miso dressing (VE) - 11

SHARING

Olives, bread, balsamic (VE) - 5

Vegetarian mezze - chilli & thyme grilled haloumi, baba-ganoush, artichokes, avocado hummus, focaccia. (V) - 12

Whole Baked Camembert w/ focaccia & pickles. (V) - 11.5

Smoked Haddock Risotto w/ leeks, fennel, peas, baby spinach & poached egg. - 12

Mussels w/ cider cream, shallots & parsley, frites. - 12.5

Pork belly, bubble & squeak, apple sauce & crackling. - 14

Butterbean, leek, chickpea & pumpkin stew w/saffron cauliflower. (V) - 12.5

Chicken, Bacon & Avocado
W/ mixed leaves, cherry tomatoes & shaved parmesan. - 12.5

Goats cheese, Kale, roast peppers, cranberry, walnut, sweet potato; cider vinaigrette. (V) (N) - 12.5

SIDES - 3.5

FRITES/HANDCUT CHIPS - COURGETTE FRIES - MIXED LEAF SALAD - TENDERSTEM BROCCOLI

PLEASE SEE SPECIALS BOARDS

V - Vegetarian VE - Vegan N - Contains Nuts
Please inform your waiter of any allergies or intolerances