



DINNER

FROM 3PM

BAR SNACKS

Pork Crackling 6 Bag of Ready Salted Crisps 6 Chips House Ketchup 7
Scotch Egg Branston Pickle 7 Toe Rags Malt Mayonnaise 11
Sausage Roll Brown Sauce 10 Artichoke Dip Crackers (v) 10
Grilled Haloumi Green Pepper Relish (v) 12 Chicken & Olive Croquettes Harissa Honey Dip 10

TOASTS

Welsh Rarebit (v) 9 Mature Cheddar & Smoked Tomatoes (v) 10
Tarragon, Creamed Mushroom & Stilton (v) 11

• PLOUGHMAN'S PLATTERS •

MEAT 18

House Terrine, Half Scotch Egg,
Mild Gouda, Piccalilli, Branston Pickle,
Crusty Sourdough

FISH 19

House Smoked Salmon, Marinated Goat's Cheese,
Pickled Egg, Beet Tapenade, Lemon Horseradish
Crème Fraîche, Crusty Sourdough

SOUPS, SALADS & MUSSELS

Spiced Tomato Bisque
Basil Cream, Sourdough and Butter (v) 10

Spiced Kale & Almond Salad
Sweet Dates and Manchego Cheese (v) 14

Cider Steamed Mussels & Chips 16

Garlicky Caesar Salad
House Bacon and Pulled Sourdough 14

Additions: Chicken 7 Smoked Salmon 6

PUB FAVOURITES

Fish & Chips
Mushy Peas & Tartare Sauce 20

Fish Pie
Buttered English Peas 24

Mushroom Pithivier
Young Leaves (v) 24

Harissa Bangers
Onion Gravy & Garlic Herb Mash 21

Q&B Hand Chopped Cheese Burger
House Smoked Bacon & Chips 20

MAINS

Crispy Lake Trout & Baby Shrimp
Coconut Curried Celeriac & Coriander Chutney 26

Pumpkin Coconut Curry
Basmati Rice, Chutney & Poppadom (v,vegan) 21

Roast Brick Chicken
Smoked Cauliflower Cream & Charred Broccolini 25

Cider Braised Duck Leg
Beetroot & Squash Hash & Currant Jus 24

Ham Hock & Cheddar Potato Pie 24

Daily Steak MP

SIDE ORDERS

Macaroni & Cheese 11 Grilled Broccolini & Capers-Almonds 9
Garlic Herb Mashed Potatoes 7 Buttered Fingerlings 7 Peas & Carrots 8

• FEASTING AT THE Q&B •

We believe that the feasting menu approach enhances the sense of occasion that brings a large group of people together around one table.

Please inquire with a member of staff for our feasting menu options and finer details.