

*The*  
**B O L I N G B R O K E**  
*Pub & Dining Room*

### For the table

- Mixed olives 3.5  
Homemade pickles 5.5  
Sourdough & focaccia, salted butter 5  
Classic scotch egg, coronation mayo 7.5  
Whipped cod roe, radish, Sardinian crisp bread 9.5  
Cobble Lane British charcuterie, kohlrabi remoulade, cornichons, focaccia 15

### Starters

- Pig's head croquettes, sauce gribiche 10  
Seared scallops, black pudding, cauliflower purée 14.5  
Grilled octopus, romesco, calçot, purple potato, black olives 12.5  
Pan fried asparagus, cannellini bean purée, hazelnut vinaigrette (v) 9.5  
Ale braised ox cheek on sourdough, St Ewes cured egg yolk 11  
Crispy potato pavé, black truffle & wild mushroom, black garlic aioli (vg) 10.5  
Salt & pepper calamari, XO mayonnaise 10.5

### Mains

- Pumpkin & sage ravioli, roasted butternut squash, yellow plum tomato (vg) 9/16  
Moxon's smoked salmon fillet, sautéed tenderstem & green beans, sauce vierge 19.5  
Pistachio crusted rack of lamb, dauphinoise, creamy leeks & peas, mint oil 28  
Roasted halibut, rainbow chard, new potatoes, lemon & caper burnt butter 24.5  
10oz Sirloin steak, chips, watercress, shallot vinaigrette 26  
Choice of bearnaise, peppercorn or chimichurri 2 each  
Beer battered North Atlantic cod, chips, mushy peas, tartare sauce, burnt lemon 19  
Chicken schnitzel or Holstein, French fries, celeriac slaw 17.5 or 19  
Portobello mushroom burger, red onion jam, romesco, vegan mayo, French fries (vg) 16  
Double stacked beef burger, mature cheddar, house relish, mayo, French fries 17  
Add to burgers: mature cheddar, bacon, blue cheese, fried egg, chorizo 2

### Sides

- Cauliflower cheese 5  
Tenderstem, chilli, pinenuts 5  
Dauphinoise 5  
House salad 4  
Creamy leeks & peas 5  
Fat chips or French fries 4

### Puddings

- Treacle tart, clotted cream ice cream 8  
Chocolate Guinness cake, mascarpone, salted peanut praline 8  
Apple crumble, vegan vanilla ice cream (vg) 7  
Fried Nutella gnocchi, salted caramel ice cream 8  
Sticky toffee pudding, vanilla ice cream 7  
Hamish Johnston cheese board, chutney, biscuits 10

### Lunch Set Menu

- Monday to Friday 12-4pm  
Two courses 20  
Three courses 24

A full list of allergen information is available. Please ask your server for details.  
An optional 12.5% service charge will be added to your bill, all of which is distributed to staff.