



## WELL & BUCKET

### SMALL PLATES

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Mackerel pâté, pickled cucumber, toasted sourdough	9
Salt & pepper squid, lemon aioli, chilli	8.5
Roasted aubergine, ricotta, rocket, pine nuts (v)	8
Fried halloumi, Louisiana hot sauce, lemon mayo (v)	8
Chorizo & Cheddar arancini, tomato & paprika aioli	7.5

### ROASTS

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*All served with Yorkshire pudding, roast potatoes, swede, kale, maple-glazed carrots & gravy.*

Chef's roast, Hereford beef, pork belly, roast chicken, sage & onion stuffing	27.5
Herb fed Yorkshire chicken, sage & onion stuffing	20
Duroc Hampshire roasted pork belly, apple sauce	21.5
28-day aged Hereford beef, horseradish cream	22.5
Beetroot & herb Wellington, vegan gravy (v)(vg on request)	18

Whole bristles farm chicken breast on gravy soaked sourdough, Caesar salad & skin-on fries	30
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### SIDES

Skillet of cauliflower & four cheeses (v)	8
Pigs in blankets & gravy	6.5
Yorkshire pudding	1.5
Roast potatoes	4

### MAINS

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Fish & chips, mushy peas, tartare sauce	18
Plant-based burger, Applewood, tomato, gem lettuce, jalapeño mayo, skin-on fries (v) or (ve)	16

### SIDES

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Triple cooked chips	5.5	Corn ribs & gravy	6
Skin-on fries	5		

### DESSERTS

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Sticky toffee pudding, vanilla ice cream	7.5
Apple crumble, vanilla custard (ng & v)	7.5
Chocolate brownie, chocolate ice cream (v)	8

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill — all of which goes to our staff.

(v) vegetarian / (vg) vegan / (ng) non gluten containing