

• THE GANTON ARMS •

À la carte



BAR SNACKS

Nocellara olives (vg) 5.5 | Rosemary focaccia, olive oil, balsamic (v) 5 |
Padrón peppers, smoked Maldon sea salt (v) 7 | Harissa spiced hummus, pomegranate pitta bread (vg) 7

SMALL PLATES

Halloumi fries, hot sauce, tahini dressing (v)	8.5
Panzanella salad, heritage tomatoes, cucumber, red onion, olives, celery, focaccia, fresh herbs (v)	8.5
Salt & pepper squid, chilli, spring onion, aioli	9.5
Tempura courgette, smoked chilli jam & lime (v)	8
Tiger prawns, chorizo butter, lemon, coriander, sourdough toast	11.5
Chicken Shawarma, grilled pitta, tomato, coriander, cumin yoghurt dressing	10
Crispy pork belly, caramelised apple sauce, jus	10.5
Scotch egg & Piccalilli	9

MAINS

Caesar salad - cos lettuce, boiled egg, focaccia croutons, Grana Padano - Add harissa chicken or halloumi +4	13.5
Cumberland sausages, mash, spinach, beer onion gravy	17.5
Aged beef double smash burger, American cheese, burger sauce, onions, pickles, skin-on fries	18
Roast teriyaki salmon, charred pak choi, chilli, sesame & ginger dressing	21.5
Chicken schnitzel, wild rocket, fennel, Parmesan, roasted garlic & herb butter - Add a fried egg +1.5	18
Plant-based burger, Applewood smoked Cheddar (vg), lettuce, tomato relish, jalapeño mayo, skin-on fries (vg)	17.5
Fish & chips - beer-battered North Sea haddock, tartare sauce, mushy peas, triple cooked chips	19.5
28-day Himalayan salt aged sirloin steak, triple cooked chips, watercress, peppercorn sauce	29
Courgette, Spinach & broad bean Risotto, smoked applewood cheese, gremolata (vg)	16

SIDES

Triple cooked chips (vg) 6 | Skin-on fries (vg) 5.5 | Truffle & Parmesan fries, rosemary salt (v) 8 |
Cajun fries 6 | Seasonal greens (v) 6 | Baby gem & cherry vine tomato (v) 5.5

DESSERTS

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream (v)(gf)	8
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v)	8
Apple & berry crumble, vanilla custard (vg)(gf)	8
Selection ice creams & sorbets (v/vg)	3 per scoop