



WELL & BUCKET

WELL & BUCKET BLOODY MARY 12.5

Reyka vodka & our secret spiced tomato juice

SMALL PLATES

Whitebait, lemon, tartare sauce	7.5
Scotch egg, wholegrain mustard	7.5
Burrata, heritage tomato salad, basil dressing, focaccia (v)	10.5
Padrón peppers, smoked Maldon salt, sumac (vg)	8
Slow-cooked diced steak and gravy in a Yorkshire pudding	8.5

ROAST

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

Chef's roast - Hereford beef, Hampshire pork belly, Herb-fed Yorkshire chicken, sage & onion stuffing	28
Herb-fed Yorkshire chicken, sage & onion stuffing	20
Duroc Hampshire pork belly, apple sauce	21.5
28-day aged Hereford beef sirloin, horseradish cream	23.5
Beetroot & herb Wellington, vegan gravy (v) (vg on request)	18.5

SUNDAY SIDES

Skillet of cauliflower & four cheeses (v)	6		Pigs in blankets & gravy	6.5
Yorkshire pudding	1.5		Roast potatoes	4

MAINS

Fish & chips, cider-battered haddock, mushy peas, tartare sauce, triple cooked chips	19.5
Plant-based burger, Applewood, tomato, gem lettuce, jalapeño mayo, skin-on fries (v) or (vg)	18
Caesar salad, cos lettuce, Burford Brown egg, sourdough croutons, Grana Padano (v)	13
<i>Add chicken +4.5 / Add halloumi +3.5</i>	

SIDES

Triple cooked chips	5.5	Skin-on fries	5
		Heritage tomatoes, basil dressing	5

DESSERTS

Sticky toffee pudding, salted caramel ice cream (v)	8
Chocolate Tart, strawberry coulis	8
W&B ice cream plate - Rum & rasin, Mint chocolate chip. Chocolate soil	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