



WELL & BUCKET

WELL & BUCKET BLOODY MARY 12.5

Absolut Tabasco & 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 in gravy, served in a Yorkshire pudding	8.5

ROAST

All served with Yorkshire pudding, roast potatoes, spring greens, purple broccoli, 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)(vg)	18
Tuna Niçoise, gem lettuce, Burford Brown egg, olives, tomato, capers, green beans, lemon dressing & Jersey potatoes	20.5

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 & raisin, mint chocolate chip, chocolate soil	8