WELL & BUCKET

BAR SNACKS

Olives 5 | Scotch egg, HP sauce 7.5 | Focaccia 4.5 | Sausage roll 5.5

SMALL PLATES

Crispy chicken, Korean ketchup, chilli, spring onion, sesame seeds	8.5
Halloumi fries, Louisiana hot sauce, lemon mayonnaise (v)	8
Salt & pepper squid, chilli, spring onion & aioli	8.5
Goats cheese, beetroot, fig, grapes, Rocket, caramalised seeds with Balsamic glaze (v)	9.5/16.5
Padrón peppers, smoked Maldon salt, sumac (vg)	8
Lamb & beef meatballs, spicy tomato sauce, mozzarella & sourdough	10
Wild mushroom croquettes, roast garlic aioli (v)	7.5

SHARING BOARDS

Fish - Haddock goujons, deep fried Tiger prawns, salt & pepper squid, Padron peppers, Triple cooked chips & curry sauce	27.5
Meat - Beef sliders, Honey Balsamic pork belly bites, Scotch egg, hot sauce fried chicken, tater tots, mustard dip	28

Maldon Oysters - 3 for £9 / 6 for £16 / 12 for £30

Mignonette, Tabasco, lemon

MAINS

Fish & chips - cider-battered haddock, mushy peas, tartare sauce, triple cooked chips	19.5
28-day Himalayan salt aged Sirloin steak, triple cooked chips, watercress, peppercorn sauce	27.5
Chicken, leek & mushroom pie, buttered mash, seasonal greens, gravy	19.5
Double smash burger, American cheese, burger sauce, onions, pickles, skin on fries	18
Crispy chicken burger, Louisiana hot sauce, shredded lettuce, skin on fries	18
Plant Burger, Applewood cheddar, tomato, lettuce, chipotle mayo, skin on fries (vg)	18
Caesar salad, cos lettuce, soft boiled Burford brown egg, focaccia croutons & Grana Padano Add halloumi +3.5 / chicken +4.5	16.5
Cumberland sausages, buttered mash, spinach, beer & onion gravy	16.5
Chicken schnitzel, rocket, fennel, parmesan, roasted garlic & herb butter *Add Burford Brown egg +1.5*	18

SIDES

Triple cooked chips	5.5	Skin on fries	5
Tater tots	5.5	Truffle mac 'n' cheese	6.5
Curry Sauce	1.5	Maple glazed roots	5

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

WELL & BUCKET

WELL & BUCKET BLOODY MARY 12.5

Absolut Tabasco & our secret spiced tomato juice

SMALL PLATES

Salt & pepper squid, chilli, spring onion	8.5
Halloumi fries, Louisiana hot sauce, lemon mayonnaise (v)	8
Padrón peppers, smoked Maldon salt, sumac (vg)	8
Wild mushroom croquettes, roast garlic aioli (v)	7.5
Slow-cooked diced steak in gravy, served in a Yorkshire pudding	8.5

ROAST

All served with Yorkshire pudding, roast potatoes, savoy cabbage, sauteed swede & squash 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 6.5

Yorkshire pudding 1.5 | Roast potatoes 4 | Maple glazed carrots ,squash and swede 5

MAINS

Fish & chips - cider-battered haddock, mushy peas, tartare sauce, triple-cooked chips	19.5
Plant Burger, smoked Applewood cheddar, tomato, chipotle mayo, skin on fries (vg)	18
Goats cheese, beetroot, fig, grapes, Rocket, caramalised seeds with Balsamic glaze (v)	16.5

SIDES

Triple-cooked chips	5.5	Skin-on fries	5

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