

TO START

Confit Pork Belly ^(GF)
tamari soy sauce, asian slaw, garlic
& chilli sauce
8

Panko Halloumi Chips ^(V)
with roasted garlic aioli &
bloody mary ketchup
8

Roasted Mushroom Bruschetta ^{(VG) (GFM)}
roasted shallots, onion, vegan aioli &
basil oil
9

Fresh Prawn Salad ^(GF)
feta, watermelon & mint
10 / 18

Creamy Burrata ^{(V) (GFM)}
confit tomato, crostini & basil oil
9

Buffalo Wings ^(GF)
frank's hot sticky sauce, blue cheese dip, celery
& carrot sticks
9

Smoked Mackerel ^(GF)
cucumber & tomato salsa, aleppo pepper, grilled aubergine
sticky garlic dressing
9

TO SHARE OR NOT TO SHARE

Mezze ^{(VG) (GFM)}
houmous, baba ghanoush, olives, zaatar
bread, pickled chillies & falafel
8/15

Bargeman Board ^(GFM)
parma ham, honey roast gammon, suffolk red wine
salami, pickled shallots, binham blue cheese,
sourdough bread
9.50/18

MAINS

Chargrilled Hand Pressed Brisket Burger, Smoked Bacon Jam, Frickle, Pretzel Bun & Fries 17

Slow Cooked Rump, Red Wine Sauce, Roasted Shallots, Mushroom, Smoked Bacon, Horseradish Mash ^(GF) 20

Free Range Chicken Scaloppini, Grilled Lemon, Roasted Garlic Butter Truffle Oil, Parmesan & Fries 18

Joa Bowl, Roasted Sweet Potato, Slow Cooked Grains, Spiced Cashew Nuts, Baby Spinach, Feta & Sumac Dressing ^(VG) 16

Beer Battered Cod, Chunky Chips with Rosemary & Maldon Sea Salt, Tartare Sauce & Pea Puree ^(GFM) 17

Plant Burger, Vegan Aioli, Caramelised Onion Relish & Fries ^(VG) 16

Slow Roasted Honey & Mustard Ham, Chunky Rosemary Chips, Barn Eggs, Pickled Shallots ^(GF) 17

Chicken Scaloppini Burger, Garlic Butter, Sweet Chilli, Shredded Lettuce, Parmesan, Frickle & Rosemary & Maldon Sea Salt Fries 17

Monkfish Scampi, Panko Breadcrumbs, Chunky Tartare Sauce, Chunky Chips 18

250g Rib Eye Steak, Roasted Mushroom, Vine Tomatoes, Slow Cooked Shallot, Chunky Chips ^(GF) 29

200g Fillet Steak, Roasted Mushroom, Vine Tomatoes, Slow Cooked Shallot, Chunky Chips ^(GF) 36

add peppercorn or stilton sauce £3

Our beef is bred in an ethical way & consists of native suckler breeds such as angus, hereford & devon reds. It is aged for a minimum of 30 days in a specially designed room which enhances flavour and texture.

SIDES

Artisan Bread & Olives	7
Chunky Chips with Rosemary Maldon Salt (GF)	5
Horseradish Mash Potato (GF)	5
Roasted Portobello Mushrooms (GF) (VG)	6
Lettuce, Tomato & Cucumber Salad (GF) (VG)	5
Cheesy Chips (GF)	6
Truffle & Parmesan Chips (GF)	6
Garlic Ciabatta (V)	6
Cheesy Garlic Ciabatta (V)	6
Seasonal Vegetables (VG)	6
Frickles 'Fried Dill Pickles' (VG)	5

PUDDINGS

Ice Cream Sundae (GF) (VGM)
red berry compote, meringue, vanilla & strawberry ice cream

7

Cheesecake of the Day
served with vanilla ice cream

8

Gees Sticky Toffee Pudding (V)
rich toffee sauce & vanilla ice cream

7

Chocolate & Raspberry Torte
served with raspberry sorbet

8

Vegan Bakewell Tart (VG)
vegan vanilla ice cream

7