THE

Pambridge

nibbles & small plates

HARISSA PORK BELLY BITES - 4.5 (gf)

ARTISAN BREAD & OILS - 4.5 (pb)

STICKY SESAME CAULIFLOWER - 4 (pb)

BEER BATTERED ONION RINGS - 3.5 (pb)

HALLOUMI FRIES - 5 With chilli jam (v)

SKINNY FRIES - 3.5 (pb)

SWEET POTATO FRIES - 3.5 (pb)

BABY SQUID CALAMARI - 6.5

With aioli & samphire

WILD MUSHROOM, TRUFFLE & PARMESAN MAC & CHEESE - 5 Macaroni in mature cheddar cheese sauce with exotic mushrooms, truffle shavings δ grated parmesan ω

BEETROOT, WALNUT & WHEATBERRY SALAD - 4.5 Slow-roasted beetroot & toasted walnuts in a salad of wheatberry kernels, apple, cranberry, spring onion, fresh herbs & dressed baby leaves (pb)

POSH NACHOS - 7.5

Fried tortillas, chimichurri flat iron steak, melted cheese & tomato salsa

sharers

THE CARNIVORE - 12

Charcuterie cured meats, shredded harissa pork belly, olives, sun-kissed cherry tomatoes, flatbread, balsamic & olive oil

THE HERBIVORE - 11

Chargrilled artichokes, olives, sun-kissed cherry tomatoes, sweet-drop red peppers, celery, red pepper houmous & flatbread (pb) (gfo)

BAKED SOMERSET CAMEMBERT - 12.5

Garlic & thyme Cricket St Thomas camembert baked until gooey. Served with artisan olive bread, beetroot & horseradish chutney & vegetable crudites (v) (gfo)

open flatbreads

AVAILABLE UNTIL 4PM

CHIPOTLE CHICKEN, PEPPERS & GUACAMOLE - 6

HOUMOUS, ARTICHOKE & OLIVES - 6 (pb)

PROSCIUTTO, CHERRY TOMATO, ROCKET & PARMESAN - 6

