



SADDLE & SPOKE

FREE HOUSE PUB AND DINING

DINNER MENU

Starters

CAULIFLOWER & TRUFFLE SOUP camembert croute, chive	£7.50 V, GFOA
CHESTNUT & TURKEY SCOTCH EGG spice plum ketchup	£8.50
SMOKED MACKEREL TARAMASALATA toasted rye, horseradish, pickled apple	£8 GFOA
BLOOD ORANGE & LIQUORICE CURED SALMON pickled beetroot, fennel, watercress	£8.50 GFOA
ROAST FIGS gorgonzola, gingerbread, candied walnuts, rocket	£7.50 V, VGOA
STICKY PORK BELLY VINDALOO mango slaw, chili	£8.50 GFOA
KOREAN FRIED SOFT SHELL CRAB gochujang, yuzu mayo, sesame	£9
SHARER: HOT HONEY BAKED CAMEMBERT toasted sourdough, plum chutney	£15 GFOA

Sides

CAMEMBERT CAULIFLOWER CHEESE	£6
HOT HONEY CARROTS	£6
TRIPLE COOKED CHIPS	£6
SPICED RED CABBAGE	£6
TRUFFLE AND PARMESAN FRIES	£6
AUTUMNAL GREENS	£6

Mains

TURKEY & STUFFING PIE festive greens, creamed potato, cranberry jam	£18
MISO, WILD MUSHROOM & CELERIAC PIE creamed potato, hot honey roots, mushroom jus	£18 V
TURKEY BURGER crispy bacon, brie, Brussel slaw, cranberry chilli jam	£18
SMOKED GAMMON SIRLOIN spiced red cabbage, herb mash, sweet mustard	£20
RIB EYE STEAK marmite hollandaise, roast potatoes, watercress	£34
CIDER BATTERED COD triple cooked chips, truffle pea purée, tartare sauce	£18 GFOA
ROAST STONE BASS creamed potato, cavolo, wild mushrooms, red wine jus	£22 GFOA
BLUE CHEESE AND HERB CRUSTED FEATHER BLADE OF BEEF fondant, glazed carrots, morel sauce	£24
PAN ROAST HAKE potato, clam, saffron & prosecco chowder	£22 GFOA
ROAST PARSNIP RISOTTO gorgonzola, pomegranate, hazelnuts	£17 V, VGOA GFOA

Our food is prepared in kitchens where nuts, gluten and other allergens may be present. Our menu descriptions do NOT include all of the ingredients to make the dish. If you have any allergy or intolerance, please speak to your server before ordering. Full allergen list is available.



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