



SADDLE & SPOKE

FREE HOUSE PUB AND DINING

DINNER MENU

SNACKS & STARTERS

Baked Scallops <i>Nduja, pangrattato</i>	£12.00	Korean Fried Chicken <i>Gochujang glaze, toasted sesame, spring onion</i>	£8.50
Blistered Padrón Peppers <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <i>Spiced Maldon sea salt, truffle honey</i>	£6.50	Pea & Wild Garlic Soup <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <i>Camembert crouton, chive oil</i>	£7.50
Burrata <input type="checkbox"/> <i>Heritage tomatoes, roasted red pepper gazpacho, basil</i>	£9.00	Beef Tartare <i>Egg yolk, crisp bread</i>	£8.00
Corn Ribs <i>Lime, Sriracha, smoked chilli, coriander</i>	£7.50	Cornish Crab Scotch Egg <i>Brown crab emulsion</i>	£9.00

MAINS

Roasted Lamb Rump <i>Braised shoulder shepherd's pie, spring greens, whipped feta, lamb sauce, pomegranate</i>	£28.00
Cider Battered Cod <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <i>Triple-cooked chips, truffled pea purée, tartare sauce</i>	£18.50
The S&S Beef Burger <i>House-ground dry-aged beef, Oglesfield cheese, bacon jam, skin-on fries</i>	£19.00
Cauliflower Kiev <input type="checkbox"/> <i>Wild garlic butter, caramelised cauliflower purée, pickled golden raisins</i>	£18.00
Chicken Tikka Masala Pie <i>Toasted cumin mash, spring greens, herb chutney</i>	£18.00
Rare Breed Cut of the Day <i>Triple-cooked chips, watercress, roasted bone marrow, chimichurri</i>	£34.00
Pan Roasted Stone Bass <i>Spring courgettes, saffron potatoes, mussels, white wine sauce</i>	£22.00
Ricotta & Wild Garlic Ravioli <i>Pea & wild garlic velouté, cavolo nero, aged parmesan</i>	£20.00
Tandoori Monkfish Tail <i>Spiced saag aloo, herb & coriander chutney, charred lemon</i>	£24.00

SIDES — £ 6 . 0 0

Skin-on Fries <i>Sea salt</i>	Triple-Cooked Chips
Spring Salad <i>Lemon & mustard dressing</i>	Grilled Leeks <i>Ricotta, spring herb pesto</i>