



# PUBLIC HOUSE

— BY NICO —

## S N A C K S

Sourdough Bread & Butter	3
Marinated Halkidiki Olives, Spiced Nuts	3.5
Housemade Ricotta, Salsa Verde, Rice Crackers	3.5

## S M A L L P L A T E S

Mushroom Soup, Slow Cooked Egg, Crispy Enoki Mushroom	6
Arbroath Smokies Croquette, Brown Butter & Miso Hollandaise	7.5
Chicken 'Sandwich', Cock-a-leekie	7
Smoked Crisp Pork Jowl, Piccalilli, Watercress Puree	7
Salmon Gravlax, Guacamole, Pink Grapefruit, Fennel	7
Crab, Smoked Mackerel & Crayfish Rarebit, Stout Soda Bread, Apple Compote	9
Public House Fish Pie, Dulce Seaweed Butter	8.5
Beer Battered Haddock, Tartare Sauce, Mushy Peas	7.5
Triple Cooked Chips & Aioli	3.5
Chestnut Gnocchi, Sprout Tops, Smoked Pancetta, Sage	6.5
Curried Coley, Pilaf Rice Cake, Coconut	8
Sea Bream, Crushed Parsnip, Smoked Bacon, Brown Sauce	8.5
Salt Baked Celeriac, Katy Rodgers Crowdier, Truffle Jus	6.5
Public House Burger, Truffle Cheese Slice, Bacon Relish	8
Triple Cooked Chips & Aioli	3.5
Flat Iron, Chimmichuri, Smoked Tomato Compote, Flat Cap Mushroom	12
Lamb Faggot, Hasselback Potato, Mint Sauce	8.5
Public House Ox Cheek Pie, Bone Marrow	9
Hispi Cabbage, Black Garlic, Ewes Cheese	5.5
Pork Cheek, Potato and Black Pudding Terrine, Burnt Onion	8

## D E S S E R T S

Cheese Board, Oat Cakes, Chutney, Apple	8
Treacle Tart, Apple Ice Cream	6
Sticky Toffee Pudding, Vanilla Ice Cream	6
Coconut Pannacotta, Exotic Fruit, Honeycomb	6
Chocolate Torte, Praline Ice Cream, Candied Hazelnut	7

Please make your server aware of any allergies or dietary requirements you may have.