

Number
25

→ Evening Menu →

→ Small Plates ←

Green Gordal olives 4.00 (DF) (GF) (VE)

Olives & salami 9.00 (DF)

Honey mustard mini Cumberland sausages 5.50

Quails eggs with celery salt 5.00 (DF) (GF) (V)

Pork pie with piccalilli 7.00

Chicken liver pâté with fig & date chutney and toast 6.00

Salt & black pepper scampi with tartare sauce 5.50

Smoked Scottish salmon, horseradish crème fraiche and granary bread 8.00

Tempura prawns with sweet chilli sauce 5.50

Trio of Dips 7.00 (V)

Houmous, tzatziki, guacamole with ciabatta

Nachos 8.50 (GF) (V)

Tortilla chips, cheddar cheese, guacamole, sour cream, tomato salsa & jalapeños

→ To Share ←

Antipasti Platter

Small 13.50 / Large 27.00

Norfolk mustard salami, chorizo sausage, Prosciutto wrapped bread sticks, Black Bomber cheddar, caperberries, Poponcini peppers, green Gordal olives & balsamic onions with toasted ciabatta

Number 25 Platter

Small 15.00 / Large 30.00

Mini honey mustard Cumberland sausage, chicken liver pâté, halloumi & vegetable, tempura prawns, houmous & ciabatta with English mustard, ketchup, red onion chutney & tartare sauce

Whole Baked Camembert 9.00

Warm camembert with caramilised onions & thyme served with toasted ciabatta

Cheese Plate (V)

Small 10.00 / large 20.00

Black Bomber cheddar, Cenarth Brie, Hartington Stilton, fig & date chutney, celery, grapes & crackers

→ Extras ←

Skin-on Fries 3.50 (V)

Onion Rings 3.50 (V)

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Please inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Burgers are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. An optional service charge of 12.5% will be added to your bill.

(V) Suitable for vegetarians (GF) No gluten containing ingredients (DF) Dairy free (VE) Suitable for vegans (N) Contains nuts