

# DRYGATE



## BREWHOUSE MENU

### STARTERS

SOUP OF THE DAY (V) Artisan bread.	4
SALSIFY PAPPARDELLE (VG) Smoked chestnut, black truffle + hazelnut oil.	5
OX CHEEK ARANCINI Cranberry jam + chestnut puree.	5
BEER CURED SALMON Lemon + lime gel & jelly, endive + capers.	5
GRAZING BOARD A selection of charcuterie, pickles, preserves, artisan bread. + rapeseed oil.	12

### MAINS

BEEF BURGER + JERK OX CHEEK Smoked cheddar, toasted brioche bun, house slaw + hand cut chips.	11
BAKED COD Cranberry + chestnut, quinoa, kale, tomato + olive tapenade.	11
BEARFACE LAGER FISH + CHIPS Drygate Bearface battered haddock, hand cut chips, real mushy peas + tartare sauce.	12
ORINOCO GLAZED PORK TENDERLOIN Fondant potato, sticky red cabbage + carrot puree.	12
BREADED GOAT'S CHEESE BURGER (V) Portobello mushroom, tomato + chilli jam, toasted brioche bun, house slaw + hand cut paprika chips.	10

AUBERGINE 3 WAYS (VG) Bon bon, confit, baba ganoush, bulgar wheat, dukkah, tomato + rocket pesto.	10
PAN FRIED VENISON Mushroom + kale barley broth, sweet potato fondant, black pudding bon bon + red currant jus.	12

### DESSERTS

DRYGATE DOUGHNUTS (V) Vanilla + hazelnut sugar, chocolate sauce.	6
ARTISAN CHEESEBOARD (V) Selection of British cheeses, apricot jelly, grapes, oatcakes + fruit loaf.	7
DARK CHOCOLATE ORANGE DELICE (GF/NF/VG) Blood orange gel, orange sorbet.	6
STICKY TOFFEE PUDDING (GF) Toffee sauce + vanilla ice cream.	5

### SIDES

SMOKED CHESTNUT MAC 'N' CHEESE (V)	5
DRYGATE POUTINE (V) cheese curds + Gladeye gravy.	4.5
OLIVE + TOMATO SALAD (V)	3.5
PAN FRIED GREENS + PARMESAN (V) cheese optional.	3.5
BEER PICKLES + MUSHROOM KETCHUP (V)	3
BREAD + DIPS (V) house pesto, houmous + oil.	4.5
SMALL GRAZING BOARD	6
HAND CUT CHIPS (V) truffle mayo.	3

Allergen or Dietary Requirements - Please Ask Staff for Details.

Tables of 10 or more are subject to a discretionary 10% service charge.