

## Spring Menu

### To share

Olives £3.50

Homemade Bread, olive oil and balsamic vinegar £3.50

Baked camembert, tomato & apple chutney & toast £11

Selection of cured meats, mackerel pate, smoked salmon, olives, capers, sun blushed tomatoes, cornichons & homemade bread £14/£27

### Bar Snacks

Half dozen king prawns £8

Crispy whitebait & tartare sauce £4

Salt & pepper squid, chilli mayo £7

Mackerel pate on toast £4

### Starters

Seasonal soup of the day, homemade bread £6

Gin cured Loch Duart salmon, cucumber, citrus, borage and treacle bread £7.50

Lincolnshire poacher and spring onion croquette, onion puree, nasturtium and puffed rice £6

Pressed ham hock terrine, charred and crispy leek, apple puree and toast £6.50

Pan seared scallops, French style peas, crispy pancetta hazelnut & truffle £12

Crispy soft shell crabs, mango, chilli, red onion and coriander salsa £11

### Mains

“Ratatouille” of Provençal vegetables, aubergine puree, tomato and burrata bruschetta £14

Upham ale battered cod & chips, crushed peas, lemon & tartar £13.50

Pan fried monkfish tail, basil gnocchi, sun blushed tomatoes, olives & smoked tomato sauce £19

King prawn & chorizo spaghetti, white wine & cream sauce £16

Roast belly pork, crackling, fondant potato, hispi cabbage, orange and onion marmalade, jus £16

The Bunk Inn beef burger, brioche bun, cheddar, smoked bacon, fries & gherkin £15

Rack and crispy shoulder of lamb, spiced puy lentils, baby carrots, globe artichokes, jus £21

Dry aged 8oz Ribeye, mixed leaves, triple cooked chips, roast tomatoes & peppercorn sauce £24

### Sides £3.50

*Fries, hand cut triple cooked chips, truffle & Parmesan fries, mashed potato, seasonal vegetables, mixed leaves*

*“If you suffer from a food allergy or intolerance, please speak to a member of our team”*