



STARTERS

- Soup of the Day
sourdough bread (vg)
- Pressed Pork Terrine
green tomato chutney
- Smoked Salmon
capers, shallots, crème fraîche
- Grilled Goat's Cheese
pear and walnut salad

SALADS

- Caesar Salad 6.50/10.50
gem wedges, Caesar dressing, grilled chicken, fresh anchovies, parmesan, croutons
- Superfood Salad 7.50/14.00
quinoa, pomegranate seeds, avocado (vg/v/gluten free)

KIDS MENU

- Chicken Nuggets 7.00
skin-on skinny fries, peas
- Fish Goujons 7.00
skin-on skinny fries, peas
- Penne Pasta 7.00
marinara tomato sauce

MAINS

- 5.50 Beer Battered Fillet of Haddock
crushed minted peas, chips, tartare sauce 14.00
- 7.50 The Mitre Burger 14.00
beef patty, bacon, cheddar cheese, house relish, skin-on skinny fries
- 9.00 Thai Green Chicken Curry 13.00
jasmine rice
- 7.50 Wild Mushroom Ravioli 13.50
basil pesto (v)
- Pie of the Week 15.50
chips, peas
- West Country Sirloin Steak 22.50
includes one side and a sauce

- Sauces
béarnaise, peppercorn, salsa verde

SIDES

- Skin-on Skinny Fries 3.50
- Sweet Potato Fries 4.50
- Gem Leaves, Pea Shoots,
Lemon Oil Dressing 3.50
- Tenderstem Broccoli 3.50

DESSERTS

- Almond Tart 6.50
roasted plums, crème fraîche
- Chocolate Brownie 6.50
vanilla ice cream, honeycomb
- Pavlova 6.50
soft meringue, whipped cream, seasonal fruits

BRUNCH

- Smashed Avocado 8.50
*poached eggs on sourdough toast (vg)
add maple glazed streaky bacon*
- Eggs Benedict,
Florentine or Royale 8.00
- Eggs on Sourdough Toast 6.50
poached, scrambled or fried eggs
- Field Mushrooms on
Sourdough Toast 7.50
cherry tomatoes, fresh herbs (vg/v)
- Smoked Salmon Bagel 9.50
cream cheese
- Waffles or Pancakes 9.50
poached egg, smoked salmon, chives, lemon zest
- 7.50
blueberries, honey, Greek yoghurt