



B U R Y S T E D M U N D S

MAIN MENU

Monday - Saturday

Starters

Soup of the day, focaccia £7 (GF Poss, Ve)

Salt & pepper prawns, chilli jam, coriander £7

Burrata, tomato, rocket & walnut pesto salad £7 (V)

Smoked chicken, horseradish mayo & toasted sourdough £7 (GF Poss)

Focaccia, oil & balsamic £5 (Ve, GF Poss)

Pot of olives £4 (GF, Ve)

Pot of Sundried tomatoes £4 (GF, Ve)

Mains

Caesar salad, croutons, crispy bacon, parmesan & boiled egg £12
(GF Poss) (Add chicken £4)

Beer battered fish and chips, mushy peas, tartar sauce & lemon £16
(£4 supplement)

Char grilled cheese burger, baby gem, bacon mayo, hand cut chips £16
(£4 supplement) (Add bacon £2, Add onion rings £2)

Mushroom & broccoli stir fry, rice noodles, soy & chilli dressing £12
(Ve, GF Poss) (Add chicken £4)

Rocket & walnut pesto, egg tagliatelle, parmesan shavings & a poached egg £12 (Vg)

Beef and mushroom stroganoff, buttered rice & parsley £16 (£4 supplement)

Mezze platter, focaccia, cured meats, rocket, olives, sundried tomatoes, balsamic & oil £16
(GF Poss, Ve Poss) (£4 supplement)

A 10% service charge will be added to your bill automatically, if you would like to opt out please let your server know.

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan
Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN479

Please ask the Food and Beverage Team for allergen information, in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website <https://allergymenu.uk>. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.



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MAIN MENU

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Sandwiches

All sandwiches come with a dressed mixed leaf salad & coleslaw, served on a choice of white, granary or gluten free bread.

Egg Mayonnaise £10 (V)

Bacon, cranberry & brie £12

Chicken, chorizo & mayonnaise £12

Mature cheddar cheese & red onion marmalade £12 (V)

Chickpea curried mayonnaise & toasted almonds £10 (Ve)

Sides

Hand cut chips £5.5 (Vg)

Fries £5.5 (GF Poss, Ve Poss)

Onion rings £5.5 (Vg)

House dressed salad £5.5 (Ve)

Desserts

Sticky toffee pudding, butterscotch sauce £7 (V)

Chocolate brownie, salted caramel ice cream £7 (Ve, GF Poss)

Selection of ice creams & shortbread £7 (GF Poss)

Homemade plain / fruit / gluten free scone served with clotted cream & jam £7

(Plant based coconut cream available)

Homemade cheese scone, served with red onion marmalade £7

Slice of cake £5.5

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