

THE BETTER HALF

Local, seasonal and ethically sourced wherever possible. Homemade with care, imagination and craft without exception. Contemporary food with The Better Half twist. Done simply, honestly and brilliantly!

Sharing

Sicilian mixed olives (VG, GF)	£4.50
Warm bread basket (GFO, V) Extra virgin olive oil, aged balsamic vinegar	£5
Nachos (V, GF, VGO) Melted cheese, jalapeño, salsa, sour cream, guacamole	£9
Charcuterie board Selection of cured meats and cheeses	£15

Starters

Soup of the day (ask your server for details) (VG, GFO) Focaccia	£7
Roasted mushroom pâté (VG, GFO) Toasted focaccia, pickles	£7
Bang Bang Cauliflower (VG, GF) Dill rajta, hot chilli	£7
Chicken liver parfait (GFO) Soda bread, house pickles	£8
Pork belly bites in aromatic glaze (GF, S) Thai garnish	£8
Whitebait Sumac, house tartar, lemon wedge	£8

Sandwich of the day

Served with fries or light salad Served Monday to Saturday daytime (ask your server for details)	£10
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Key: V - vegetarian, VG - vegan, GF - gluten free, N - contains nuts, S - contains sesame seeds, VO / VGO / GFO - vegi, vegan, gluten free option

If you have any allergens please speak to a member of staff before ordering your food. We will gladly run through the menu with you.
This Menu may or will contain the following ingredients, Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya & Sulphites.

A discretionary 10% service charge will be added to your bill when dining

Mains

Sausages & creamy mash (VGO) French green beans, onion jam, rosemary, red wine jus	£15
Beer battered fresh cod or halloumi (GFO) Garden peas, tartar sauce, fries	£16/£13
Catch of the day (please ask your server for details) (GF) Mixed roast vegetables, beurre blanc sauce	From £18
Roast portobello mushroom salad (V, N, GF) Walnut, poached pear, curly kale, blue cheese, roasted vegetables, house dressing	£15
Beetroot risotto (GF, VGO) Parmesan crisps (add chicken or goats cheese ~ £3 extra)	£14
Pie of the week (ask your server for details) Creamy mash, French green beans, red wine gravy	£16
Roast Chicken Supreme (GF) Mediterranean vegetable medley, mushroom cream sauce	£17

Burgers

All burgers served with French fries (sweet potato fries + £1), lettuce, tomato, gherkins and homemade burger sauce. Gluten free buns on request.

Classic beef burger (S, GFO) 7oz patty and all the classic toppings	£15.50
Buttermilk chicken burger (GFO, S) Breaded chicken breast, crispy onions	£15
Texan burger (GFO, S) 7oz beef patty, melted American cheese, jalapeño, smokey BBQ sauce, nachos	£16
Vegan burger (VG, GFO, S) Roasted portobello mushroom stuffed with sweet and tingling spinach, leek filling, vegan applewood smoked cheese	£14.50

Toppings & Sauces

Cheese

American ~ £1.25
Cheddar ~ £1.25
Blue ~ £1.25
Applewood Smoked (VG) ~ £1.25

Toppings

Bacon ~ £1.25
Onion rings (GFO) ~ £1.25
Jalapeños ~ 50p
Crispy onions ~ 50p

Sauces

Homemade smokey BBQ ~ 50p
Homemade baconaise ~ £1.25

Sides

Beer battered house onion rings (GFO), Rosemary French fries (GF), Mediterranean roast potatoes (GF), mixed leaf salad (GF)	£4.50
Sweet potato fries (GF)	£5.50

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