



MUMFORD'S BAR MENU

House made dips, olive oil, balsamic, toasted sourdough V/GFO 22

Buttermilk fried cauliflower, cheddar dip, celery salt V 21

Scotch egg, pickled vegetables, Dijon mustard 19

Sausage rolls, tomato sauce 16

Salt & pepper squid, aioli, lemon DFO 23

Princi's chorizo, lemon, parsley, toasted sourdough DF/GFO 24

Lamb ribs, chilli glaze DF/GF 26

Wedges, sour cream & sweet chilli V/VEO/DFO/GFO 16

Chips & gravy V/VE/GFO/DFO 13

CHEESE PLATES

Honeycomb, chef's chutney, apple slices, crackers V/GFO

3 Cheese 32 5 Cheese 46

Please ask your server for today's selection

MEAT BOARDS

Choice of 1 meat, served with pickled gindilla, toasted sourdough

Sopressa 24 Prosciutto 22

add cave aged cheddar 9

Surcharge for all cards will apply

V | vegetarian VEO | vegan option DF | dairy free DFO | dairy free option
GF | gluten free GFO | gluten free option N | contains nuts

