



MUMFORD'S BAR MENU

Duo of dips, EVOO, toasted sourdough ^{V/GFO} **22**

Chef's arancini ^V **22**

Grilled chorizo, honey, lemon, sourdough ^{DFO/GFO} **23**

Salt & pepper squid, aioli, lemon ^{DF} **24**

Sausage rolls, tomato sauce **16**

Wedges, sour cream & sweet chilli ^{V/VEO/DFO/GFO} **16**

Chips & gravy ^{V/VEO/GFO/DFO} **15**

SHARING BOARDS

ANTIPASTO BOARD

Prosciutto, finocchiona, dips, house pickles,
sourdough ^{DFO/GFO} **56**

Add cheese **9**

PLOUGHMAN'S BOARD

Champagne ham, cheddar, piccalilli, chef's chutney,
toasted bread ^{DFO/GFO} **35**

CHEESE PLATES

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

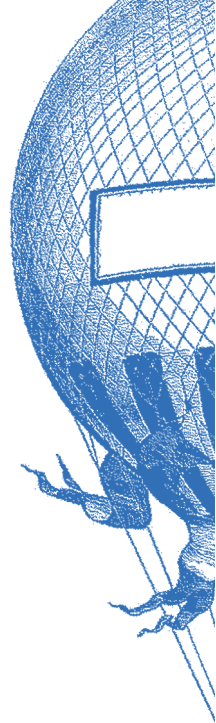
1 Cheese **18** | 2 Cheese **26** | 3 Cheese **34** | 4 Cheese **42** |

5 Cheese **45**

Please ask your server for today's selection

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



VEUVE UP YOUR OYSTERS



3 Oysters & a glass of Veuve	35
½ Dozen Oysters & a glass of Veuve	65
Dozen Oysters & a glass of Veuve	95



Classic Pimm's No. 1 Cup  12 | 39
Pimm.s No. 1 Cup, lemonade, fresh citrus, cucumber, mint, strawberries

Posh Pimm's  15 | 45
Pimm.s No. 1 Cup, bottle of Fancy lemonade &/or Dry Ginger Ale, fresh fruit

Pimm's Fizz  17
Pimm.s No. 1 Cup, Prosecco, lemonade

Pimm's Royale  22
Pimm.s No. 1 Cup, Brut Sparkling wine, orange Curaçao