



## MUMFORD'S BAR MENU

Spinach, cheese & chive croquettes, onion soubise,  
pickled carrot v **22**

House made scotch egg, pork sausage, piccalilli,  
onion chutney, paprika oil **24**

Smoked chorizo, hot honey, lemon,  
parsley, bread <sup>DFO/GFO</sup> **23**

Salt & pepper squid, aioli, lemon <sup>DF</sup> **24**

Sausage rolls, tomato sauce **16**

Wedges, sour cream & sweet chilli <sup>V/VEO/DFO/GFO</sup> **16**

Chips & gravy <sup>V/VEO/GFO/DFO</sup> **15**

## SHARING BOARDS

### ANTIPASTO BOARD

Prosciutto, finocchiona, dips, house pickles,  
sourdough <sup>DFO/GFO</sup> **39**  
*Add cheese 9*

### PLOUGHMAN'S BOARD

Champagne ham, cheddar, piccalilli, chef's chutney,  
toasted bread <sup>DFO/GFO</sup> **35**

### TRI OF DIPS

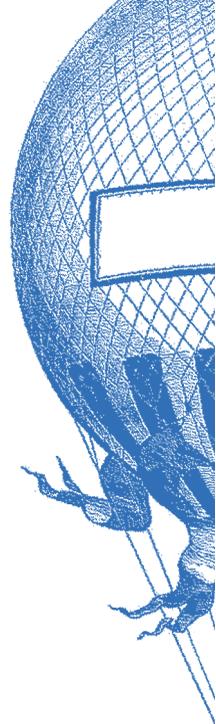
EVOO, toasted sourdough  
<sup>V/VE/DF/GFO/N</sup> **28**

### CHEESE PLATES

Honeycomb, chef's chutney, apple slices, crackers <sup>V/GFO</sup>  
**1 Cheese 18 | 3 Cheese 34 | 5 Cheese 48**

*Please ask your server for today's selection*

*Surcharge for all cards will apply*



## VEUVE UP YOUR OYSTERS



3 Oysters & a glass of Veuve	35
½ Dozen Oysters & a glass of Veuve	55
Dozen Oysters & 2 glasses 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