



FRASERS

Garden Menu

Mains

South-coast Hake, 'Old Dairy' beer batter, triple cooked chips, minted mushy peas, tartar sauce £16.95

Local Venison burger, 'Ashmore' cheddar, bacon, onion rings, sourdough bun, spring coleslaw, triple cooked chips. £15.95

Spiced bean burger, smoked Applewood cheddar, onion rings, sriracha mayonnaise, sourdough bun, spring coleslaw, triple cooked chips (Vegan) £14.95

Summer salad, roasted garden vegetable cous cous, avocado, roasted beetroot, crispy kale, lemon vinaigrette £10.50
Add chicken with lemon and thyme £5.50
Add Hot roast salmon £5.50
Add Char-grilled butternut squash £4.50

Ploughmans, Homecooked gammon, Ashmore cheddar, dressed leaves, chutney, pickles, sourdough bread. £14.50

Baked Brie, Whole baked 'Whinnies Wheel', toasted artisan bread, sautéed potatoes, pickles and chutney. £24.00 for 2 to share.

Crab, Whole dressed 'South Coast' crab, triple cooked chips, dressed seasonal leaves. £21.50

Sourdough Pizzas

The Happy Goat- Goats cheese, heritage tomato, red onion marmalade, spinach, balsamic glaze £13.50

The Garden - Roasted garden vegetables, cheese, rocket, black olives, chilli, wild garlic pesto £13.50

The Classic - Tomato, mozzarella, fresh basil £10.50

Sides £5.00 each

Garden salad
Onion rings
Triple cooked chips
Char-grilled garden courgette
Sourdough bread, caper and thyme butter

Desserts

Seasonal Desserts. Please ask for today's selection.

Sharing Boards £16.95 for one

The Coast £32.00 for two

Tempura prawn, South coast fishcake, smoked mackerel pate, garlic crevette, garlic mayonnaise.

The Farmyard

Wild garlic pesto chicken kebab, seasonal terrine, sausage roll, local butchers sausages drenched in honey and sesame, grainy mustard, creme fraiche and horseradish dip, piccalilli

The Field

Char-grilled garden courgette, tempura garden vegetables, mushroom arrancini, chickpea fritters, beetroot raita, truffle mayonnaise (vegan available)