

December Food Menu

Snacks to Share

Manzanilla and Gordial olives £4.00
Spiced mixed nuts/Salted Peanuts/Chilli rice crackers £3.00
Homemade rustic bread, sea salted butter £4.00
Iberico charcuterie plate, pickles £10.00
Halloumi fries, siracha mayonnaise £6.00
Baked camembert with garlic, rosemary and chilli flakes, mini sea salt toasts £13.50

Starters

The Bushel twice baked cheese soufflé, walnut and parmesan salad £10.00
Cream of mushroom soup, herb whipped cream, garlic bread £9.00
Loch Duart salmon gravadlax, honey, mustard, creme fraiche, deep fried mussels £10.00
Pork and game terrine, orchard fruit chutney, grilled rustic bread £9.75
Fig, mozzarella and Iberico ham salad, balsamic glaze £9.50

Main Course

Double cheese burger, smoked bacon,
baby gem lettuce, tomato, red onion, burger sauce, chips £17.50
Charlie Wells Beer battered haddock and chips,
chip shop curry sauce, minted pea puree, tartare sauce £18.00
Grilled Rump steak
peppercorn sauce, chips, seasonal salad £25.00
Beetroot and goats cheese arancini, roasted butternut squash puree,
Thyme roasted root vegetables, pomegranate molasses £17.50
Pan fried Hake, “Hake Fish Finger” braised white beans
tender stem broccoli, Salsa Verdi £23.00
Slow cooked Norfolk venison shoulder
Celeriac puree, roasted carrot, mushrooms, peppery venison sauce £23.50
Free range chicken Pithivier, creamed sprouts, bacon and chestnuts,
Garlic and thyme roast potatoes, shallot jus £21.50

Please note that we use a variety of different allergens in the kitchen and cannot guarantee that all dishes are allergen free. please ask your server for details of ingredients in each dish

Bushel & Strike

Ashwell
