

SUNDAY MENU

Beer & Food that Belong Together

APPETISERS

Olives • £4 GF/VE

A selection of Artisan Breads served with olive oil & balsamic • £4.50 VE

Padron peppers with Maldon Sea Salt & chilli flakes • £5 GF/VE

SMALL PLATES

Pan-Seared King Scallops with garden pea puree & a smoked bacon crumb • £12 GF

Sauteed Tiger Prawns with chilli, garlic and coriander, sourdough • £8.00

Honey baked Goats Cheese with salt baked beetroot, baby balsamic onions & candied walnuts • £8.00 VG(Nuts)

Burrata with Heritage Tomato & Red Onion Salad, wild rocket & basil infused oil • £8.00 VG/GF

Smoked OX Cheek with fondant potatoes, maple roasted parsnips, heritage carrots & OMB sweet stout jus • £10

English Asparagus with a poached hens egg & chive hollandaise • £8

SUNDAY ROAST

£15.95

- SMOKED BRISKET

Served with garlic rosemary & thyme potatoes, Other Monkey beer gravy, Yorkshire pudding & seasonal vegetables

- SMOKED PORK BELLY

Served with garlic rosemary & thyme potatoes, Other Monkey beer gravy, Yorkshire pudding & seasonal vegetables

- VEGAN OPTION

Lentil & Vegetable Bolognese, with butternut squash, spaghetti & basil VE

SIDES

OMB BEER GRAVY £1.50 CAULIFLOWER CHEESE £4 ROAST POTATOES £1.50 YORKSHIRE PUDDINGS £1.50

DESSERTS

Classic Creme Brulee, infused white chocolate & raspberries • £6.00

Peanut parfait semi-fredo with salted caramel sauce honeycomb & peanut brittle • £6.00

Summer Berry Eton Mess • £6.00

CHEESE BOARD

A selection of local cheeses served with crackers, an apple cider chutney,
an OMB beer onion jam & seasonal fruit • £10 (2people) £14 (3-4 people) VG

VG = Vegetarian

VE = Vegan

GF = Gluten Free

Please be aware that gluten free and nut options are prepared in a kitchen where gluten and nuts are present. Please notify your server of any special dietary requirements.