

A la Carte Menu – Spring 2026

All our food is freshly prepared by our talented chefs using ingredients from people like us, independent and local suppliers. You can feel safe in the knowledge that you are supporting local people and businesses. To see where your food comes from, please see our supplier map above the coat hooks in the bar.

Whilst You Look

Marinated olives (V)(VG)(GF)	6
Artisan breads & homemade compound butters (V)(VGO)(GFO)	6
Ajvar with flatbreads finished with herb oil (V)(VG)(GFO)	5

Starters

Chicken liver pate on crostini with elderflower gel and picked blackberries (GFO)	10
Pan-seared scallops & crisped belly of pork on creamed cabbage & walnuts finished with a split tarragon oil (PO)(GF)	17
Soup of the day, served with crostini (V)(VG)(GFO)	7
Scorched fillet of mackerel, sat on a pickled fennel salad with rhubarb gel and pink peppercorn (P)(GF)	10
Roasted spring vegetables with crushed mixed nuts, ajvar and balsamic glaze (V)(VG)(GF)	9

Sharing Boards

Box-baked camembert, with roasted grapes, balsamic glaze and artisan bread (V)(GFO)	22
‘The Local Ploughman’s’ – Locally cold cuts, chicken liver pate and cheeses, homemade ACI chutney & pickles and artisan breads (GFO)	25

Mains

‘The Brodie Burger’ - Lamb smash patty, harissa braised lamb and peppered lamb bacon, pickled onion riata and ajvar in a pretzel bun, served with fries and slaw (GFO)	22
Pan-roasted fillet of chalk stream trout on a roasted spring vegetable and pea velouté (P)(GF)	26
Braised short rib of beef on shredded hispi cabbage, with crisped onions, elderflower gel, ale infused cheddar and finished with an elderflower jus (GFO)	28
Braised & charred hispi cabbage with herb sauteed potatoes, pickled walnut ketchup, crisped onions and a blue cheese sauce (V)(VGO)(GF)	19
ACI Fish and Chips, served with homemade tartare sauce, charred lemon, curried ketchup and salt & vinegar scraps (P)(GFO)	20
Heritage Carrot & Beetroot Tart, with house chutney, toasted nuts and vegan tarragon mayonnaise, baby potatoes and house salad (V)(VG)	19
Grilled Denver beef steak, with rustic fries, confit tomato, roasted portobello mushroom, watercress (GF)	30

Food allergies and intolerances - Before ordering, please speak with a member of the team about your requirements. Thank you. **Key - (V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (P) Pescatarian**

Where an ‘O’ is added at the end of the prefix this dish can be adapted to suit.

Al a Carte – Spring 2026

Sides & Nibbles

ACI House Fries - Garlic, herb & smoked sea salt chips (V)(VG)(GF)	7
Nawty Chips served with curried ketchup, herb oil, crisped onions and crisped capers (V)(VG)(GF)	8
Creamed spring greens, leeks and peas (V)(VGO)(GF)	7
Lemon & mint buttered sauteed baby potatoes (V)(VGO)(GF)	7
Roasted heritage carrots, on a pea velouté finished with smoked sea salt (V)(VGO)(GF)	7
House Salad – mixed leaves, confit tomato, beetroot, crisped onions, pickled cucumbers, tarragon, slaw (V)(VGO)(GF)	6
BBQ & bourbon beer battered onion rings with a blue cheese dip (V)(VGO)(GFO)	6
Steak sauces and compound butters (ask about today's selection) (V)(GF)	4

Light Lunch

Served between 12-4.30pm, Monday – Saturday.

All served with your choice of triple cooked rosemary chips or soup of the day (except 'Matty's Butty', which is served with a dipping jus and mixed leaves)

Egg mayonnaise, with dill, capers, english mustard and watercress (V)(GFO)	14
Ajvar, roasted spring vegetables & rocket flatbread with vegan tarragon mayonnaise (V)(VG)(GFO)	14
Harissa braised lamb flatbread with pickled walnut ketchup (GFO)	16
Roast beef sandwich with ACI chutney, horseradish yoghurt and watercress (GFO)	16
Sandwich of mackerel, bound in a horseradish, chilli & lime yoghurt, with pickled cucumber and beetroot (P)(GFO)	15
'Matty's Butty' – malt vinegar chips, cheddar, mozzarella, parmesan, truffle & black pepper mayonnaise (GFO)	14

Other Reasons to Visit

Pizza Nights

They are coming back, Wednesday, Friday and Sunday nights throughout spring. Keep an eye out for our launch nights over Easter

Quiz Night

Every other Wednesday Night, teams of 6, 7pm start. Pair this up with our amazing quiz boards; you'll be a winner.

Tapas Night

3rd Thursday of each month
Prime cuts of locally reared beef, paired with some sumptuous accompaniments

Foods of the World

Last Friday of the Month
Incredible street food from around the world coupled with amazing live music acts from around the area

Tastes of the Shire

Events in Every Season
Celebrate all that is good from our beautiful county. Food from local artisan suppliers to give you a real flavour of home

Sunday Roasts

Every Sunday 12-5pm
Who doesn't love a cracking roast dinner with friends and family. Keep an eye out for our quarterly 10-mile roast.