

# A la Carte Menu – Autumn 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 |
| Basement Bakery Breads & homemade compound butters (V)(VGO)(GFO) | 6 |
| Butternut & Ginger Houmous, crostini (V)(VG)(GFO)                | 5 |

## Starters

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| Burrata, roasted autumn squash & beetroot, chilli oil (V)(GF)                                      | 14 |
| Spiced Corn Fritter, curried ketchup, pickled fennel (V)(VG)(GF)                                   | 8  |
| Soup of the Day, crostini (V)(VG)(GFO)                                                             | 7  |
| Scorched Fillet of Mackerel, potato rosti, confit garlic cream, pickled lime & dill oil (P)(GF)    | 10 |
| Mushroom Pate, sautéed wild mushrooms, ras el hanout, lime & soy cured egg yolk, crostini (V)(GFO) | 10 |

## Sharing Boards

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| Rosemary & Confit Garlic Box-Baked Camembert, with ACI chutney and artisan bread (V)(GFO)                               | 22 |
| ‘The Local Ploughman’s’ – Local cold cuts, and cheeses with homemade ACI chutney & pickles and artisan breads (VO)(GFO) | 25 |

## Mains

|                                                                                                                                                      |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Brodies Shepherd’s Pie- Ras el hanout braised lamb, firkin gratinated mash, buttered seasonal greens & spiced jus (GF)                               | 25 |
| ACI Buttermilk Chicken Burger, dill sour cream, mushroom pate, shredded gem lettuce, beef tomato, pickles, triple cooked chips and autumn slaw (GFO) | 20 |
| Pan-Fried Fillet of Hake, autumn squash & ginger puree, sautéed mushroom, crispy kale (P)(GF)                                                        | 26 |
| Spiced Puy Lentils, braised leeks, roasted beetroot, mint & fennel salad (V)(GF)                                                                     | 19 |
| ACI Fish and Chips, served with homemade tartare sauce, charred lemon, curried ketchup and salt & vinegar scraps (P)(GF)(VO)                         | 21 |
| Autumnal Green Casarecce- confit garlic cream, dukka, kale (V)                                                                                       | 19 |
| (why not add Burrata)                                                                                                                                | 4  |
| Ribeye Steak, rustic fries, confit tomato, roasted portobello mushroom, watercress (GF)                                                              | 30 |
| Steak Sauce or Compound Butters (ask your server for today’s selection)                                                                              | 4  |

**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.

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## Sides & Nibbles

|                                                                                                 |   |
|-------------------------------------------------------------------------------------------------|---|
| ACI House Fries - Garlic, herb & smoked sea salt chips (V)(VG)(GF)                              | 7 |
| 'Magic Fries' – Connoisseur fries, mushroom pate, dukka, crispy onions (V)(VG)(GFO)             | 8 |
| Confit Garlic & Herbed Sauteed Greens (V)(VGO)(GF)                                              | 7 |
| 'It's Not Just Firkin Mash OK!' - Creamed potatoes with beer infused cheese (V)(VGO)(GF)        | 8 |
| Lime & Ginger Roasted Root Vegetables (V)(VG)(GF)                                               | 7 |
| House Salad – Lime & dill oil dressed leaves, confit tomato, beetroot, slaw, fennel (V)(VG)(GF) | 6 |
| Beer Battered Onion Rings, dill sour cream, confit garlic cream (V)(VGO)(GF)                    | 6 |
| Steak Sauces and Compound Butters (ask about today's selection) (V)(GF)                         | 4 |

## Light Lunch

Served between 12-4.30pm, Monday – Saturday.

All sandwiches served with your choice of triple cooked rosemary chips or soup

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| Spiced Pulled Lamb Toasty, pickled fennel, cheese (GFO)                            | 17 |
| Buttermilk Chicken Sandwich, shredded gem lettuce, confit garlic cream, slaw (GFO) | 16 |
| Burrata & Sautéed Mushroom Open Sandwich, rocket, roasted chilli oil (V)(GFO)      | 16 |
| Fish Goujon Sandwich, shredded gem lettuce, tartare sauce (P)(GFO)                 | 16 |
| Autumn Squash & Ginger Houmous, roasted beetroot, mixed leaves (V)(VG)(GFO)        | 15 |

## Other Reasons to Visit

### Quiz Night

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

### Street 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 and 10mile Roast 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

