



THE BRUCE ARMS

WEST TANFIELD

TO BEGIN WITH

SOURDOUGH	5
Two Dales Bakery // Roasted onion butter	
CANTABRIAN ANCHOVIES	6
Grilled peppers // croutons // best olive oil // fresh oregano	
HOUSE OLIVES	5
House marinade // kalamata // nocellara // citrus // garlic // chilli	
HUMMUS	4.5
Parmesan palmier // breakfast radish	
HOT SMOKED CHALK STREAM TROUT	13
New potatoes // sweet & sour red onions // dill yoghurt	
1/2 PINT OF SHELL-ON PRAWNS	8
Saffron aioli // tomato and tarragon mayo	
SHAVED FENNEL AND BLOOD ORANGE SALAD	9
Blood orange // black olive // chicory // pomegranate	
VENISON, DUCK AND COGNAC TERRINE	10
Beer mustard // pickles // croutes	

LUNCHES

CAJUN CHICKEN AND MOZZARELLA CIABATTA	16
Skin on fries // coleslaw	
ROASTED TOMATO AND BASIL SOUP	9
Sourdough // roasted onion butter	
STEAK AND EGGS	20
7oz 35 day aged rump // fried duck egg // chilli oil // skin on fries	
PLOUGHMAN'S LUNCH	16
Meat // cheese // pickley business // sourdough	
PIRATE'S LUNCH	19
Like a ploughman's Lunch; but fishy	
GINGER AND SOY ROAST HISPI CABBAGE	20
Tahini // edamame // butter beans // chilli oil	
LAMBS LIVER AND SMOKED BACON	16
Summer mash // broad beans // red wine jus	
SMOKED HADDOCK RISOTTO	18
Leeks // peas // parmesan	
QUICHE OF THE DAY	17
New potatoes // salad // coleslaw	
HERB ROAST CHICKEN BREAST	19
Sweetcorn, chive & parmesan risotto // madeira jus	

SIDES

BUTTERED GREENS // PROPER CHIPS // NEW POTATOES // SKIN ON FRIES // GARLIC BREAD	5
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We use all allergens in our kitchen

If you have any allergies or dietary requirements please speak to a member of the team who will be happy to assist