

THE BRUCE ARMS

WEST TANFIELD

APÉRITIFS:
Crémant de Loire 9.5 // Negroni 10 // White Port & Tonic 6.50 // Kir 9.75
VERMOUTHS:
Contro Corrente 7 // Levi Serafino 7 // Chinati Vergano 9.5 // Vermut Blanc 7
SPRITZERS:
Aperol/Rhubarb/Limoncello/Campari/Hugo 9.5
LOW & NO:
Shrub Aperatif 5.5 // Bax Botanics Gin 7 // NA Beers and Cider

W/C 26TH OCTOBER

STARTERS

TANDOORI CHICKEN LIVERS 8
Mint yoghurt //pomegranate // flatbread

WOOD PIGEON 11
Parsnip puree // quince // parsnip crisps // game jus

WARM SQUASH SALAD 9
Butternut squash // sweet potato // feta // chilli // mint

PORK & PISTACHIO TERRINE 10
Picallili puree // croutes

SMOKED MACKEREL PÂTÉ 10
Shaved fennel & orange salad // melba toast

MAINS

PORK MEDALLIONS 20
Cider & caraway cabbage // buttery mash // celariac crisp // wholegrain mustard jus

PERFECT PAIRING - Pouilly-Fuissé, Gilles Morat, France, 2021 (125ml £13)

CHICKEN, LEEK & BACON PIE 22
Proper chips // greens // red wine jus

DUO OF SWINTON VENISON 31
Braised shoulder ragu // saddle // pearl barley // beetroot // broad beans // port

PERFECT PAIRING - Côte de Nuits, Burgundy, 2018 (125ml £10.50)

CHIC PEA & SPINACH CURRY 19
Gunpowder potatoes // mint yoghurt // brocolli

SLOW BRAISED LAMB SHANK 27
All butter mash // maple roasted roots // minted lamb jus

12oz 35 DAY AGED SIRLOIN STEAK 42
From Kirby Malzeard // proper chips // rocket salad // beef dripping onion puree // red wine jus

PERFECT PAIRING - Rioja Gran Reserva, Cerro Añon, 2018 (125ml £10)

TO SHARE

CÔTE DE BOEUF (please order 24hrs in advance) 85
Proper chips // watercress // tomatoes // mushroom // onion rings // red wine jus // horseradish hollandaise

SIDES

BUTTERED GREENS // PROPER CHIPS // NEW POTATOES // SKIN ON FRIES // MAPLE GLAZED CHANTENAY CARROTS 5

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