



## Set Menu

### Starters

Oak smoked salmon, celeriac rémoulade, super green salad, capers, pumpkin seeds, beer pickled red onion (gf)

Baked "Ras el hanout" & beetroot falafels, maftoul & chickpea, tzatziki (vg)

Goats cheese mousse, honeycomb, pear, sourdough crisps (v)

### Mains

Harissa 12-hour marinated ½ Shropshire chicken, super green salad, turmeric bulgur wheat, garlic aioli

Crispy pork belly, mashed potato, duo of apple, black pudding, seared baby gem, wholegrain mustard & cider jus

Chalk Stream trout, tartare garnish, crushed new potatoes, chive beurre blanc

Fish & chips, mushy peas, tartare sauce

Hippo 'House' Burger, cheddar, crispy smoked bacon, Hippo burger sauce, red onion marmalade, crispy dill pickle, fries

Hippo 'House' Vegan Burger; pulled oats patty, vegan cheese, THIS-Isn't bacon, Chef Lee's hot mayo, red onion marmalade, crispy dill pickle, fries (vg)

### Supplements

Crispy duck leg, watercress, rainbow slaw, orange, pomegranate, hoi sin duck sauce (gf) 4

Sirloin steak, roasted Portobello mushroom, watercress, truffle butter (gf) 5

### Puddings

S'More chocolate brownie, vanilla ice cream, cocoa soil

Sticky toffee pudding, honeycomb, salted caramel ice cream

Apple tarte tatin, rum & raisin ice cream

3 Scoops Ice Cream

**Peckish £23 | Moreish £27 | Famished £33**

*Main & Pudding*

*Starter & Main*

*All 3*

**PRE-ORDER MUST BE RECEIVED NO LATER THAN 7 DAYS PRIOR**

Please inform us of any allergies you might have. All our dishes are checked over for allergens and presented in our allergens matrix. Please ask a member of the herd for a look.

v = vegetarian vg = vegan gf = gluten free.

Discretionary service charge of 12.5 % will be added to your bill.



## Bites & Buns

Each board serves 10

Roasted red pepper hummus, pitta, vegetable sticks (vg) **20 per board**

Tempura dill pickles, rosemary salt, Chef Lee's hot vegan mayo (vg) **20 per board**

Smoked cheese sausage roll, Colman's English mustard **20 per board**

Scotch egg, home-made piccalilli **20 per board**

Pulled pork belly, 'Nduja & mozzarella arancini **25 per board**

Smoked salmon, avocado cream, pickled red onion, salmon eggs, sourdough **25 per board**

Butter milk chicken goujons, Chef Lee's hot sauce **25 per board**

Mini fish & chips, tartare sauce **25 per board**

Beef sliders, cheddar, burger sauce **30 per board**

Vegan sliders, cheddar, burger sauce (vg) **30 per board**

Mini monkfish tacos, red cabbage & fennel slaw, Chef Lee's hot sauce (gf) **30 per board**

Mini pulled duck tacos, red cabbage & fennel slaw, Chef Lee's hot sauce (gf) **30 per board**

Mini THIS-Isn't chicken tacos, red cabbage & fennel slaw, Chef Lee's hot sauce (vg) **30 per board**

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