



## Starters

- Homemade soup, warm crusty bread (v) - £5.95
- Homemade haddock & chorizo fishcake, poached egg, chilli oil - £7.25
- Goats cheese, spinach risotto, tomato pesto (v) (GF) - £6.95
- Tandoori vegetables, poppadom, mango dressing (v) - £6.25
- Homemade chicken liver pâté, chutney, toast - £6.25

## Mains

- Homemade steak and ale pie, potato selection, vegetables - £11.95
- Roast pork belly, apple dauphinoise, mustard sauce (GF) - £14.75
- Beer battered haddock\*, minted mushy peas, hand-cut chips, tartare sauce - £13.95
- Homemade curry of the day, basmati rice, accompaniments (GF) - £11.75
- Crispy polenta, vegetable casserole, balsamic oil (v) (GF) - £10.95
- Homemade beef burger, bacon, onions, cheese, hand-cut chips, salad - £11.75
- Bloor's traditionally cooked ham, fried eggs, chips - £9.75

## Homemade Desserts (v) - £6.75

- Warm quince Bakewell, vanilla ice cream
- Chocolate & raspberry cheesecake
- Rice pudding, citrus curd (GF)
- Orange & Cointreau bread & butter pudding, vanilla custard
- Apple crumble, vanilla custard

The '(v)' symbol means that the dish may be suitable for vegetarians. '(GF)' means gluten free. \* Gluten free option available

All our food is prepared in a kitchen in which nuts, cereals containing glutens and other foods known to cause allergic reactions may be present. Our menu descriptions do not include all ingredients. Please let us know before ordering if you have a food allergy or intolerance. Full allergen information for food and drink is available upon request.