



THE REINDEER

PUB & KITCHEN

STARTERS

SOUP OF THE DAY		5.00
MOAT FARM DUCK, GREEN LENTILS & PARSNIP CRISPS	FARMHOUSE ALE	7.00
SMOKED HADDOCK, SPINACH & CELERIAC GRATIN	GERMAN PILSNER	7.00
BUBBLE & SQUEAK CAKE, DUCK EGG (V)	DOUBLE IPA	6.00
PORTABELLO MUSHROOM, CHESTNUT, SPINACH AND CASHEL BLUE (V)	AMERICAN IPA	6.00
PIGEON, CURRIED CAULIFLOWER & MANGO	BRETT FERMENTED BEER	7.00
MUSSELS IN BEER WITH CHIPS OR CRUSTY BREAD	BELGIAN TRIPLE	8.00 / 10.00

MAINS

NATIVE BREED BEEF RUMP, MUSHROOMS, TOMATO, ONION RINGS 8OZ / 12OZ	STEAM BEER	16.00/18.00
BLACK TREACLE PORK BELLY WITH RED CABBAGE, MASH & GREENS	AMERICAN PALE ALE	14.00
HEVINGHAM BEEF BURGER & STRAW CHIPS	TRADITIONAL BITTER	11.00
BRISKET, BUBBLE & SQUEAK, MUSHROOM CUSTARD & WILD MUSHROOM	BRITISH PALE ALE	13.00
BROADLAND MUSHROOM & TARRAGON ON SOURDOUGH TOAST (V)	AMERICAN PALE ALE	8.00
BATTERED COD TAIL WITH HANDCUT CHIPS AND MUSHY PEAS	WEST COAST IPA	11.00
HAKE, CHORIZO, CLAM AND SMOKED TOMATO NAGE	WHEAT BEER	12.00
MARMALADE VENISON SAUSAGES & MASH IN A YORKSHIRE PUDDING	BELGIAN DOUBLE	11.00
SOUTHERN FRIED CHICKEN BURGER, ROSTI, SALSA & STRAW FRIES	PILSNER	11.00

DESSERTS

PRUNE & BRANDY FRANGIPANE TART WITH VANILLA ICECREAM	FRUIT LAMBIC	6.00
CHOCOLATE STOUT CAKE, CLEMENTINE & CRANBERRY, TRIPLE CHOCOLATE ICE CREAM		6.00
WINTER FRUIT MESS	BLONDE ALE	6.00
BRITISH CHEESE BOARD	STRONG GOLDEN ALE	9.00

ROLLS OR WRAPS & STRAW FRIES (LUNCH ONLY)

HOMEMADE FISHFINGER	WHEAT BEER	7.00
ROASTED MEATS		6.00
CAHILLS PORTER & TOMATO	AMERICAN PALE ALE	5.00
VENISON SAUSAGE & RED ONION CHUTNEY	BELGIAN DOUBLE	6.00

