



THE RAGGED TROUSERS

Small Plates

Breadsmith sourdough, marmite & guinness butter 7.50 (v)
Butterflied prawns, wild garlic butter, lemon 11
Octopus & franconian chorizo skewer, wild garlic aioli 10.50
Sirloin croquettes, curry ketchup 9.50
Fried Perello olives stuffed with nduja, lemon mayo 9.50
House crumpet, marmite onions, soft egg, gruyere 8.50 (v)
Shetland mussels, nduja butter, Breadsmith sourdough 10

Flat breads

Buffalo chicken, ranch, pickled celery 12.50
Pepperoni, mozzarella, pickled chillies, hot honey 12

On the Grill

Ragged burger, brioche bun, bacon jam, baron bigod & beef dripping chips 18.50
Grilled squash, white beans, chermoula, dukha, harrisa 15.50 (vg)
Half chicken, green curry sauce, chips 19.50
Miso cod, seaweed cabbage, squash veloute, pickled celeriac 24
Steak frites 28
Tomahawk for two, red wine jus 9.50/100g
500g Dry Aged Chateaubriand for two, peppercorn 65

Sides

Beef dripping chips 5 (vg on req.)
Hispi cabbage 5 (v)
Pink fir potatoes, aioli 5 (v)
Roasted bone marrow 5
Padron peppers 5

Desserts

Sticky toffee pudding, Guinness toffee sauce, Taywell's vanilla 9.50
Taywells ice cream 3.95

For food allergies and intolerances, please talk to our staff before you order.
Please note a discretionary 10% service charge will be added to your bill