



MAIN MENU

BAR SNACKS

FRENCH FRIES, MALDON SALT (V/GF)	£3
BELAZU OLIVE HOUSE MIX, SUMAC & CUMIN NUTS (V/GF)	£3
WHITE BAIT, CAYENNE, GOCHUJANG MAYO	£4.5
SCOTCH EGG, BROWN SAUCE	£4
FRIED, SALTED GIANT CORN (GF)	£2.5
PIG'S CHEEK CROQUETTE, GROBICHE SAUCE	£5

SALADS

BITTER CHICORY LEAVES, APPLE, WALNUT, SOFT BLUE CHEESE (V/GF)	£6
SQUASH, QUINOA & GOATS CHEESE, BABY LEAF SALAD, CORIANDER, CHILLI (V/GF)	£5
PICKLED BEETROOT SALAD, HAZELNUTS, GOAT'S CHEESE (V/GF)	£5.5

MAIN PLATES

BEER BATTERED HADDOCK, TRIPLE COOKED CHIPS, TARTAR SAUCE, LEMON	£10.5
BAVETTE STEAK, FRENCH FRIES, CHARRED ONIONS, SHERRY VINEGAR DRESSING	£13
12 DAY AGED BEEF BURGER, CHEESE, ONION, WHITE TRUFFLE MAYO, CHIPS	£11.5
MUSHROOM DUXELLE BURGER, CARAMELISED ONION, OLIVE TAPENADE, CHIPS (V/GF)	£9.5
RATATOUILLE STUFFED RED PEPPER, MIXED VEGETABLES, QUINOA SALAD (V/GF)	£10
PORK BELLY, CRUSHED NEW POTATOES, HISPI CABBAGE, JUS (GF)	£12.5
SEA BREAM, SHAVED FENNEL, TURMERIC POTATOES, CAPERS, DILL	£11

DESSERT

ETON MESS, CHANTILLY CREAM, MERINGUE, BERRIES, RASPBERRY COULIS (V/GF)	£5
BAKEWELL TART, GINGER ICE CREAM	£5
SELECTION OF ICE CREAM FROM ICE CREAM UNION CHOICE OF 3 SCOOPS – VANILLA BEAN, GINGER OR SALTED CARAMEL	£5
SELECTION OF NEAL'S YARD CHEESES, SPANISH QUINCE PASTE, WATER CRACKERS (GF) PLEASE ASK STAFF FOR TODAY'S SELECTION	£6/£9

THE CATFORD BRIDGE TAVERN WORKS CLOSELY IN CONJUNCTION WITH H&M INDEPENDENT CATERING TO
PRODUCE FOOD OF THE HIGHEST QUALITY
ALLERGIES & INGREDIENTS – IF YOU SUFFER FROM ANY ALLERGIES, PLEASE LET A STAFF MEMBER KNOW SO
THAT THEY MAY INFORM THE CHEF