



# THE BUSH INN

## LIGHT BITES

<b>OLIVES</b>	<b>4</b>
<b>WARM FOCACCIA</b> extra virgin olive oil, aged balsamic vinegar	<b>4.5</b>
<b>FOCACCIA AND HUMMUS</b>	<b>5</b>
<b>GARLIC PIZZETTE</b>	<b>7.5</b>
<b>GARLIC PIZZETTE</b> cheese	<b>8.5</b>
<b>GARLIC PIZZETTE</b> tomato sauce, green pesto	<b>8</b>

## STARTERS

<b>WHOLE BAKED GARLIC &amp; ROSEMARY WOOD FIRED CAMEMBERT</b> warm focaccia	<b>12</b>
<b>PORK BELLY</b> asian style pork belly, asian relish	<b>9</b>
<b>FILO PRAWNS</b> sweet chilli dip	<b>8.5</b>
<b>DEEP FRIED COD</b> crispy beer batter, yuzu mayonnaise, fried capers	<b>8.5</b>
<b>CHORIZO BONBONS</b> black garlic mayonnaise, chorizo crumb	<b>8.5</b>
<b>SLOW ROASTED GARLIC MUSHROOM, BLUE CHEESE &amp; ROCKET FLATBREAD</b> walnuts, white truffle infused olive oil	<b>8.5</b>

## SHARING PLATES

<b>ANTIPASTO MISTO</b> prosciutto, cured sausage, pecorino cheese, chargrilled red peppers, aged balsamic vinegar, extra virgin olive oil, focaccia, aioli	<b>17.5</b>
<b>MEZZE</b> hummus, falafel, halloumi, olives, cucumber, tomatoes, charred red peppers, aged balsamic vinegar, extra virgin olive oil, focaccia	<b>17</b>

## SEASONAL SPECIALS

<b>LAMB 3 WAYS</b> homemade shepherds pie, lamb bonbon, stuffed lamb breast, pea puree, buttered vegetables	<b>19.5</b>
<b>PAN ROASTED SEABASS</b> boulangère potatoes, green pesto, balsamic glaze, black king prawn & garlic caper butter sauce, buttered vegetables	<b>19.5</b>
<b>PIE OF THE WEEK</b> buttered vegetables, triple cooked chips	<b>16.5</b>

## MAINS

<b>10oz AGED SIRLOIN STEAK</b> portobello mushroom, garlic tomato, triple cooked chips	<b>24.5</b>
<b>BEER BATTERED FISH AND CHIPS</b> homemade tartare sauce, minted garden peas, triple cooked chips	<b>15.5</b>
<b>MEDITERRANEAN VEGETABLE TART</b> slow roasted tomato, roasted courgettes, red onion, peppers, basil and pumpkin seed crumb, seasonal vegetables, triple cooked chips	<b>15</b>
<b>CHICKEN CAESAR SALAD</b> chicken, smoked bacon, croutons, parmesan, romaine lettuce, caesar dressing	<b>13.5</b>
<b>WARM GOATS CHEESE SALAD</b> roasted walnuts, beetroot, pesto, mixed leaves	<b>13.5</b>

## SHORTCRUST HOME COOKED PIES

<b>STEAK, BARNSTONE BLUE, MUSHROOM, GUINNESS</b> buttered vegetables, triple cooked chips	<b>16.5</b>
<b>CREAMY CHICKEN, SMOKED GAMMON HAM, LEEK</b> buttered vegetables, triple cooked chips	<b>16</b>
<b>VEGAN PIE OF THE WEEK</b> vegetables, triple cooked chips	<b>16</b>

## HOUSE BURGERS

<b>6oz WELSH BEEF BURGER</b> jack cheese, smoked streaky bacon, house pickle, house sauce, sea salt & pepper onion rings, baby gem, burger relish, red onion, triple cooked chips	<b>15</b>
<b>6oz WELSH LAMB BURGER</b> blue cheese, mint mayo, house pickle, baby gem, red onion, triple cooked chips	<b>15.5</b>
<b>SOUTHERN FRIED CHICKEN</b> chilli cheese, smoked bacon, nachos, roquito red chillies, chipotle sauce, baby gem, red onion triple cooked chips	<b>15</b>
<b>VEGETARIAN BURGER</b> mixed vegetable, coriander, chilli, lemon grass & lime leaf burger, halloumi, blue cheese sauce, red onions, baby gem, triple cooked chips	<b>15</b>
<b>VEGAN BURGER</b> mixed vegetable, coriander, chilli, lemon grass & lime leaf burger, vegan cheese, hash brown, cajun mayonnaise, house pickle, baby gem, red onion, triple cooked chips	<b>15</b>



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### WOOD FIRED PIZZA

<b>MARINARA</b> tomato sauce, garlic, oregano, basil, extra virgin olive oil	11.5
<b>MARGARITA</b> tomato sauce, mozzarella, parmesan, basil, extra virgin olive oil	11.5
<b>THE CLUEDO</b> tomato sauce, mozzarella, pepperoni	12.5
<b>COLONEL MUSTARD</b> tomato sauce, house relish, mozzarella, pulled juicy beef burger, gherkins, house sauce	14.5
<b>MISS SCARLET</b> tomato sauce, mozzarella, jalapeno, roquitto red chillies, nduja, hot sauce	14.5
<b>PROFESSOR PLUM</b> tomato sauce, mozzarella, goats' cheese, caramelised onions	13.5
<b>MRS PEACOCK</b> tomato sauce, mozzarella, blue cheese, pear, prosciutto, rocket, balsamic glaze	14.5
<b>DR ORCHID</b> tomato sauce, mozzarella, slow roasted gammon, pineapple	13.5
<b>REVEREND GREEN</b> tomato sauce, mediterranean vegetables roasted in aged balsamic vinegar, vegan cheese, truffle oil (VE)	13

### CHILDREN

<b>MARGARITA PIZZETTE</b> tomato sauce, mozzarella	9
<b>CHEESE BURGER</b> triple cooked chips	9
<b>SOUTHERN FRIED CHICKEN</b> triple cooked chips	9
<b>BATTERED COD GOUJONS</b> triple cooked chips	9
<b>PENNE PASTA</b> tomato sauce, cheddar	9

### SIDES

<b>TRIPLE COOKED CHIPS</b>	4.5
<b>CAJUN TRIPLE COOKED CHIPS</b>	5
<b>MELTED CHEESE TRIPLE COOKED CHIPS</b>	6
<b>MIXED LEAF SALAD / CAESAR SALAD</b>	4/5
<b>BUTTERED MINTED VEGETABLE BOWL</b>	6

### PUDDINGS

<b>CHEESECAKE OF THE WEEK</b>	8
<b>STICKY TOFFEE PUDDING</b> custard	8
<b>CRUMBLE OF THE WEEK</b> custard	8
<b>LEMON ROULADE</b> pouring cream (GFA)	8
<b>TRIO OF CHOCOLATE</b> triple chocolate brownie, chocolate mousse with honeycomb, chocolate ice cream	9.5
<b>CHEESE SLATE</b> cheddar, stilton, brie, goats cheese, chutney, crackers	9.5
<b>VEGAN CHEESECAKE</b> vanilla ice cream (GFA)	8
<b>BROWNIE</b> vanilla ice cream (GFA)	8
<b>AFFOGATO</b> vanilla ice cream, welsh roasted espresso, biscuit crumb (V)	8
<b>2 SCOOPS ICE CREAM</b> <i>ask your server for seasonal flavours</i>	4.5

### WELSH ROASTED COFFEE

<b>ESPRESSO / DOUBLE ESPRESSO</b>	2.8 / 3.2
<b>AMERICANO</b> milk, cream	3.4
<b>CAPPUCINO</b>	3.4
<b>FLAT WHITE</b>	3.4
<b>LATTE</b>	3.4
<b>MOCHA</b>	3.9
<b>HOT CHOCOLATE</b>	3.5
<b>VIRGIN FLOATER / LIQUER COFFEE</b>	FROM 4