

grazing

Mixed Nuts & Wasabi Peas (VE)	3.25
Garlic & Herb Marinated Mixed Olives (VE)	3.25
Bread, Olive Oil & Balsamic Vinegar (VE)	3.25



small plates

3 for £16 | 4 for £20 | 6 for £30 or £6.50 each

Hummus Duo (VE)

Traditional hummus, beetroot and apple hummus, with toasted wholemeal pitta and garnished with coriander and red pepper curls

Halloumi Fries (V)

Coated in smoked paprika, sweet chilli sauce and garnished with coriander

Creamy Stilton

Mushrooms (V)

Roasted flat and cup mushrooms, Clawson Stilton cream sauce, topped with extra crumbled Stilton and parsley

Cauliflower Popcorn (VE)

Garlic and thyme crumb, extra virgin olive oil and dusted in smoked paprika

Duck Croquettes

Smoky chipotle mayonnaise and topped with spring onion and parsley

Sticky Thai Chicken Bites

Rolled in sesame seeds, spring onion and garnished with coriander

Gloucester Old Spot

Mini Sausages

Honey and wholegrain mustard glaze, Tracklements™ onion marmalade and garnished with coriander and red pepper curls

Chargrilled Chicken Wings

Coated in maple and bourbon† BBQ sauce and garnished with coriander

Smoky Spanish Chorizo

Baked in sticky honey and cider glaze, topped with parsley, with toasted focaccia bread

Cod Goujons

Atlantic cod goujons in herb batter with tartare sauce, a wedge of lemon and garnished with coriander

King Prawns Pil Pil

Baked in a chilli, garlic and parsley butter, topped with parsley and with toasted focaccia bread and a wedge of lemon

Smoked Haddock & Dill

Croquettes

Topped with crispy kale and Maldon™ sea salt, with tartare sauce and a wedge of lemon

sharers

Baked Camembert (V) 10.95

Infused with rosemary and garlic, extra virgin olive oil and with toasted rosemary focaccia and Tracklements™ onion marmalade

Nachos (V) 9.25

Multigrain tortilla nacho chips, five bean chilli, melted Cheddar cheese topped with sour cream and guacamole

main plates

28 Day Aged Sirloin Steak 16.95

Chargrilled 8oz sirloin steak, triple-cooked chips, slow roasted beef tomato, flat mushroom, peppercorn sauce and a dressed house salad

Chicken, Avocado & Smoked Streaky Bacon Salad 10.15

Gem lettuce, baby spinach, red pepper, sun-blushed tomatoes, Gran Moravia™ hard cheese, tossed in Caesar dressing and topped with a soft-boiled egg

Superfood Buddha Bowl (VE) 9.95

Tenderstem broccoli, kale, roasted roots, gem lettuce, baby spinach, red and white quinoa, pomegranate seeds, topped with toasted seeds, lemon and extra virgin olive oil dressing

add: grilled halloumi 2.70, chargrilled chicken 3.20
grilled seabass fillets 3.70, grilled king prawns 3.70

British Cured Gammon Steak 10.45

Chargrilled 8oz gammon steak, free range fried eggs garnished with coriander, triple-cooked chips, slow roasted beef tomato and flat mushroom

Hand Battered Fish & Chips 11.75

Atlantic cod fillet in herb batter with Maldon™ sea salt with triple-cooked chips, tartare sauce, smashed peas and grilled lemon

Sticky Thai Chicken Skewer 10.95

Chargrilled chicken fillet, stacked with red onion and red pepper with sweet potato fries and a dressed house salad

Grilled Seabass 12.95

Warm quinoa salad, baby spinach, drizzled herb oil, with a wedge of lemon and topped with parsley

Maple & Bourbon† BBQ Ribs 14.95

Maldon™ sea salt and thyme skin on fries, a dressed house salad and our burrito mix 'slaw

Kale & Beetroot Linguini (VE) 9.95

Red pepper, baby spinach, spring onion, lemon, extra virgin olive oil, parsley, mint and finished with pomegranate seeds

add: grilled halloumi 2.70, chargrilled chicken 3.20
grilled seabass fillets 3.70, grilled king prawns 3.70



burgers

BURGER
+12.95+
DRINK

ALL DAY MON-THURS

includes a pint of Rivertown, McMullen's Cask ale,
175ml of house wine or regular draught soft drink

Served in a toasted brioche bun with beef tomato, gem lettuce, pickled gherkins, burger sauce and Maldon™ sea salt and thyme skin on fries
swap fries to sweet potato fries 1.25

Buttermilk Chicken Burger	11.45	Beetroot, Coriander & Mint Burger (VE)	10.25
Chicken breast marinated in buttermilk and coated in panko breadcrumbs, with Emmental cheese, maple and bourbon BBQ sauce		Served in a pretzel bun, with our burrito mix and a pineapple, lemongrass and ginger dressing	
Classic Burger	11.95	add Barber's™ vintage Cheddar, Emmental cheese, smoked streaky bacon 1.50 each	
6oz beef patty			
Sweet Potato & Halloumi Stack (v)	10.25		

sandwiches

sides

Maldon™ Sea Salt & Thyme Skin On Fries (VE)	2.95
Triple-Cooked Chips (VE)	2.95
Sweet Potato Fries (VE)	3.45
Southern Fried Onion Nests (v)	3.50
House Salad (VE)	2.50
Gem lettuce, baby spinach, diced cucumber and beef tomato, red onion, red peppers, grated carrot with a lemon and extra virgin olive oil dressing	
Our House 'Slaw (v)	1.95

Served on sliced bloomer bread with a mug of Maldon™ sea salt and thyme skin on fries or a dressed house salad
swap fries to sweet potato fries 1.25

AHT Sandwich (v)	7.95	Cod Goujon Sandwich	7.95
Avocado, halloumi, tomato, dill oil and Tracklements™ onion marmalade		Atlantic cod goujons in herb batter with gem lettuce and tartare sauce	
CBLT Sandwich	7.95	Steak Sandwich	8.50
Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce and mayonnaise		4oz sirloin steak, Tracklements™ onion marmalade, gem lettuce and horseradish	

desserts & hot drinks

Lotus Biscoff Cheesecake	4.95	Warm Chocolate Brownie (v)	4.95	Americano	2.70
Vanilla pod ice cream and caramel sauce		Vanilla pod ice cream and chocolate sauce		Espresso	2.10/2.40
Belgian Waffle (v)	4.95	Green Apple Sorbet (VE)	4.95	Mochaccino	3.10
Vanilla pod ice cream and caramel sauce		Raspberry coulis		Cappuccino	3.10
Salted Caramel Profiteroles (v)	4.95	Affogato (v/VE)	4.95	Caffe Latte	3.10
Hot chocolate sauce		Vanilla pod ice cream, crushed amaretti biscuit, espresso and chocolate sauce		Hot Chocolate	3.60
Apple & Blackberry Crumble (v)	4.95	Kentish Black Cherry Pie (VE)	4.95	add whipped cream and marshmallows 1.00	
Vanilla crème anglaise		Vegan vanilla ice cream		Flat White	3.10
				Tea Pigs	2.60
				ask for our selection of classic and infusion teas	



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(v) suitable for vegetarians. (ve) suitable for vegans. (!) contains alcohol. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind. All prices include V.A.T. Service is not included. All tips are retained by the grateful team.