

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

£6.50 each

Duck Croquettes

Smoky chipotle mayonnaise and topped with spring onion and parsley

Cod Goujons

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

Hummus Duo (VE)

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

Creamy Stilton

Mushrooms (V)

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

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

Gloucester Old Spot Mini Sausages

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

Halloumi Fries (V)

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

Curried Cauliflower Wings (VE)

Madras batter, topped with mango relish, chilli flakes and spring onion

Sticky Thai Chicken Bites

Rolled in sesame seeds, spring onion and garnished with coriander

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

sharers

Baked Camembert (V) 11.75

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

Nachos (V) 9.75

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

handcrafted pies

Our pies are served with seasonal vegetables, red wine gravy† and choice of mash or triple-cooked chips

Steak & McMullen's Ale† 14.95

Hand diced British beef braised with onions and McMullen's ale in a rich beef gravy

Trio of Mushroom & Smoked Cheddar (V) 14.95

Oyster, chestnut and cup mushrooms combined with spinach and vegetables in an Applewood™ Cheddar cream sauce

Chicken, Gammon & Leek Pie 14.95

Hand diced British chicken and gammon in a rich cream and parsley sauce

28 Day Aged Sirloin Steak 17.45

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 10.75

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

Hand Battered Fish & Chips 13.50

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

main plates

Maple & Bourbon† BBQ Ribs 15.25

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

Sticky Thai Chicken Skewer 10.95

Chargrilled chicken fillet, stacked with red onion and red pepper with triple-cooked chips and a dressed house salad - swap fries to sweet potato fries 1.25

British Cured Gammon Steak 10.25

Chargrilled 5oz gammon steak, free range fried eggs garnished with coriander, triple-cooked chips, slow roasted beef tomato and flat mushroom

Grilled Seabass 13.25

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

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

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

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 Chicken breast marinated in buttermilk and coated in panko breadcrumbs, with Emmental cheese, maple and bourbon BBQ sauce	11.95	Beetroot, Coriander & Mint Burger (VE) Served in a pretzel bun, with our burrito mix and a pineapple, lemongrass and ginger dressing	10.75
Classic Burger 6oz beef patty	12.45	add Barber's™ vintage Cheddar, Emmental cheese, smoked streaky bacon 1.50 each	
Sweet Potato & Halloumi Stack (V)	10.75		

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) Gem lettuce, baby spinach, diced cucumber and beef tomato, red onion, red peppers, grated carrot with a lemon and extra virgin olive oil dressing	2.50
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
Served till 5pm

AHT Sandwich (V) Avocado, halloumi, tomato, dill oil and Traclements™ onion marmalade	7.95	Cod Goujon Sandwich Atlantic cod goujons in herb batter with gem lettuce and tartare sauce	7.95
CBLT Sandwich Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce and mayonnaise	7.95	Steak Sandwich 4oz sirloin steak, Traclements™ onion marmalade, gem lettuce and horseradish	8.75

desserts & hot drinks

Lotus Biscoff Cheesecake Vanilla pod ice cream and caramel sauce	5.25	Warm Chocolate Brownie (V) Vanilla pod ice cream and chocolate sauce	5.25	Americano	2.70
Belgian Waffle (V) Vanilla pod ice cream and caramel sauce	5.25	Green Apple Sorbet (VE)	5.25	Espresso	2.10/2.40
Salted Caramel Profiteroles (V) Hot chocolate sauce	5.25	Affogato (V/VE) Vanilla pod ice cream, crushed amaretti biscuit, espresso and chocolate sauce	5.25	Mochaccino	3.10
Apple & Blackberry Crumble (V) Vanilla crème anglaise	5.25	Kentish Black Cherry Pie (VE) Vegan vanilla ice cream	5.25	Cappuccino	3.10
				Caffe Latte	3.10
				Hot Chocolate add whipped cream and marshmallows 1.00	3.60
				Flat White	3.10
				Tea Pigs ask for our selection of classic and infusion teas	2.60



THEPRACTITIONERBAR.CO.UK

(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.