

# THE EARLSFIELD

## SNACKS

<b>Peanuts</b> <i>Salted or dry roasted (ve)</i>	3.5
<b>Smoked Almonds</b> <i>Hickory smoked (ve)</i>	4
<b>Olives</b> <i>Castelvetrano giganti (ve)</i>	6
<b>Focaccia</b> <i>Sea salt homemade focaccia &amp; butter (veo)</i>	4.5

## SIDES & SAUCES

<b>Chips (ve)</b>	4
<b>Sweet Potato Fries (ve)</b>	5
<b>House Slaw (v)</b>	5
<b>Oxtail Mac &amp; Cheese</b>	8.5
<b>Garden Salad (ve)</b>	5
<b>Seasonal Greens (veo)</b>	6
<b>Chimmichuri (ve)</b>	2
<b>Bone Marrow Gravy</b>	2
<b>Buffalo/Blue Cheese/Rib (ve)</b>	2

## KIDS MENU £8.5

Sausages, mash & gravy  
Beef / Chicken burger & chips  
Mac & cheese & green beans (v)

A discretionary 12.5% service charge  
will be added to your bill. 100% goes to staff.

Please be aware that we are a CARD only venue  
& do not accept cash payments.

Please speak to a member of staff regarding any allergies.

## SHARING SMALL PLATES

<b>BBQ Ribs</b> <i>Sesame, chillies, coriander</i>	14	<b>Pimentos de Padron</b> <i>Sea salt &amp; smoked almonds (ve)</i>	9	<b>Baked Camembert</b> <i>&amp; sourdough (v)</i>	16
<b>Chicken Wings</b> <i>6 buffalo wings &amp; blue cheese</i>	10	<b>Gyoza</b> <i>Sesame &amp; soy</i>	9	<b>Pork Belly</b> <i>Harissa caramel</i>	9
		<i>Prawn or Vegan (veo)</i>		<i>sesame seeds &amp; citrus aioli</i>	
<b>Burrata</b> <i>Heritage &amp; sunblushed tomatoes, oregano &amp; pine nuts (v)</i>	13	<b>Iberico Croquettes</b> <i>Cured ham, tarragon</i>	8	<b>Carrot Hummus</b> <i>Zhoug, hazelnut dukkha</i>	7.5
		<i>&amp; flat bread (ve)</i>			

## MAINS

<b>AA Ribeye</b> <i>12oz dry aged &amp; extra matured, chimichurri &amp; hand cut chips</i>	32	<b>BBQ Ribs</b> <i>Half or full rack &amp; chips</i>	15/24	<b>Charcoal Lamb</b> <i>Labneh, smoked aubergine</i>	16
		<i>rose harissa, fresh herbs on pitta</i>			
<b>Cheese Burger</b> <i>Beef / Plant based &amp; chips (veo)</i>	17	<b>Chicken Burger</b> <i>Nduja, burrata &amp; chips</i>	17.5		
	add bacon 3				
<b>Roasted Cod</b> <i>Spiced chickpeas, charred asparagus &amp; rose harissa hollandaise</i>	20	<b>Shepherds Pie</b> <i>Braised lamb shank, n'duja &amp; smoked mash potato</i>	17	<b>Asparagus &amp; Watercress Risotto</b> <i>Parmesan &amp; confit egg yolk (v)</i>	17
				<i>add smoked stracciatella 4</i>	

## DESSERTS

<b>Salted Caramel Custard Tart</b> <i>With chocolate ice cream (v)</i>	7.5	<b>Chocolate Fondant</b> <i>With salted caramel ice cream (v)</i>	7.5	<b>Sticky Toffee Pudding</b> <i>With vanilla ice cream (v)</i>	7.5
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£15 RIBS  
*Monday*

£15 Full rack of ribs every Monday

WING  
*Wednesday*

X6/X12/X18 Buffalo Wings  
with blue cheese sauce

7/12/15

LOBSTER  
*Thursday*

Whole Lobster & chips £25

SUNDAY  
*Roasts*

Every Sunday 12pm-8pm

<b>Herefordshire Sirloin of Beef</b>	22
<b>Gloucester Old Spot Pork Belly</b>	20
<b>Corn Fed Chicken Breast</b>	20
<b>Vegetarian &amp; Vegan Pie</b>	18
<i>Butternut squash, spinach &amp; pine nut pie (v)</i>	

All roasts served with duck fat roast potatoes, creamed leeks,  
Savoy cabbage, honey roasted parsnips, carrots,  
Yorkshire pudding & bone marrow gravy.  
Veg pie served with veggie potatoes & mushroom gravy.  
Vegan pie served with vegan potatoes & vegan gravy.