

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

## MAINS

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

## DESSERTS

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

## £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>	19
<b>Gloucester Old Spot Pork Belly</b>	18
<b>Corn Fed Chicken Breast</b>	18
<b>Vegetarian &amp; Vegan Pie</b> <i>Butternut squash, spinach &amp; pine nut pie (v)</i>	17

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.