

# The Pullman

## Restaurant Menu

Autumn | Winter

### To Start

Roasted Plum Tomato Soup (v/vg) with homemade focaccia & butter	7.00
Camembert Brule (v) with focaccia toast	9.50
Scotch Egg ask server for todays option	10.00
Pan-seared Scallops with a black pudding crumb and pea & lemon puree	11.50
Beef Bhaji with sweet chilli jam	9.00
Pigeon Breast Bruschetta pan-seared pigeon breasts with wild mushrooms	10.50
Kentish Rarebit (v) with tomato & onion chutney & micro salad	9.50
Mackerel Pate with toasted focaccia	8.50

### The Pullman Famous Pies

*served with spring onion mash, roasted carrot, buttered greens and rich gravy. Vegan pie served with new potatoes.*

Braised Steak & Local Ale	all 18.00
Chicken, Bacon & Leek	
Vegan Seasonal Vegetable	(vg)
Pie of the Week - ask your server	

### From the Grill

Dry aged Rump Steak   Sirloin   Ribeye	25   29   31
Cooked to your liking, served with skin on fries, grilled tomato, garlic mushrooms & your choice of sauce	
Tomahawk Sharer - Fri & Sat only	38.00
Served medium, with beer battered onion rings, your choice of sauce & unlimited skin on fries	
Sauces: Peppercorn   Chimichurri   Garlic Butter   Bearnaise	
BBQ Rack of Ribs	21.50
Whole rack of BBQ glazed ribs with homemade slaw, skin on fries & onion rings	

### L&B Pub Classics

Ale Battered Fish & Chips	17.95
Crispy sourdough batter, skin on fries, homemade dill tartare sauce and pea & lemon puree	
<b>vegan option available</b>	17.50
Sausage & Mash	15.50
Butcher's sausages with creamy spring onion mash, seasonal greens & proper gravy	
Chicken Supreme	19.00
with crushed new potatoes, seasonal greens and mushroom and white wine sauce	
Honey Glazed Bacon Chop	18.00
with skin on fries & a fried egg	

### The Pullman Burgers

*all served in a toasted brioche bun with skin on fries  
add: bacon £2 cheese £1.50 beer battered onion rings £3.00*

The Pullman Beef Burger	16.50
Homemade 6oz beef patty, charred on the grill, with American cheese, crisp lettuce, red onion & our own burger sauce	
Buttermilk Chicken Burger	16.50
Tender chicken breast coated and fried, with crisp lettuce, green onions and miso mayo	
Vegan Burger (vg)	16.50
Homemade falafel patty with crisp lettuce, red onion & homemade burger sauce (brioche style vegan bun)	

### Chef's Table

Red Wine Braised Ox Cheek	22.50
Cooked low and slow, served with champ mash & seasonal greens	
Lamb Shank	24.00
Tender lamb shank served on the bone, served with dauphinoise potatoes & chantenay carrots	
Pork Belly	22.00
Apple and sage stuffed pork belly served with parmentier potatoes, chantenay carrots and cider cream	
Baked Broccoli Gnocchi (vg)	17.95
served with our house tomato sauce, vegan mozzarella and homemade garlic bread	
Catch of the Day	£ ask server
served with seasonal greens, roasted new potatoes and sauce	
Please ask server for todays fresh catch from the trawlers and sauce options	