

Festive Main Menu

Available Wednesday to Friday 4pm-9pm ~ Saturday 12pm-9pm

Large bookings outside of these times welcome

Aperitifs

Negroni '1000 Trades' East London Gin, El Bandarra aperitif, El Bandarra sweet vermouth ~10

Bandarra Spritz choice of sweet, dry, rose vermouth, soda, prosecco ~9.5

G&T '1000 Trades' Penhros apple & elderflower gin, Garden Tonic, rosemary & lime ~10

Pisco Sour Aba Pisco, lemon, gomme, angostura ~ 10

Nibbles

Marinated Olives ~ in olive oil, lemon & rosemary (VG, GF) ~5

Artisan Breads, Olives and Balsamic ~ to share (VG) 8.5

Baked Camembert Sharer ~ whole baked camembert with rosemary & garlic, served with honey, onion confit and local breads (VG, GFO) (serves 2-3) ~ 16

Small Plates & Starters three for £21/five for £33

Roasted Celeriac Velouté ~ roasted celeriac velouté, granny smith apple fritter, crispy sage & parsley oil, whipped butter and sourdough (V, VG, GFO) 7

Korean Sticky Cauliflower Wings~ served with pickled red cabbage, sesame & spring onions (V, GF) ~ 7.5

Cured Gin & Tonic Salmon ~ heritage beetroot, pickled cranberries, toasted mustard seeds & rye bread (GFO) ~ 10

Smoked & Pulled Ham Hock Terrine ~ house made terrine with apricots & toasted pistachio, served with in house baked focaccia & spiced apple chutney (GFO) (contains nuts) ~ 9

Xmas Scotch Egg ~ pork, stuffing & free-range egg with prosciutto, served with sprout slaw, cranberry chutney ~ 8.5

Posh Prawn Cocktail ~ king prawns, gem lettuce, celery, confit tomatoes & bloody mary mayo, local bread (GFO, DF) ~ 9.5

OTP Homemade Rosti ~ served with truffle mayo, parmesan & crispy onions (V) ~ 6.3

Cranberry, Orange & Hot Honey Chicken Wings ~ with a smoked cheddar dip (GF)~ 8.5

Halloumi Fries ~ served with tomato & chilli jam (GF)~ 7.20

Festive Mains

Slow Cooked Beef Blade ~ slow cooked beef, mash, smoked bacon lardons & charred shallot, maple glazed carrots, pistachio crumb & bone marrow sauce (GF)~ 23

Skillet Roasted Sea Bream ~ skillet roasted black bream, shellfish, sweet corn & green herb chowder broth, baby potatoes, pickled fennel & dill oil (GF)~ 21

Free Range Norfolk Bronze Turkey ~ turkey breast ballotine wrapped in smoked bacon, filled with sage, apricot & onion stuffing. served with rosti potato, parsnip puree, pan-fried sprouts & sherry infused proper gravy ~ 23

Slow Roasted Pork Belly ~ free range pork belly, crackling, black pudding crumb, colcannon mash, glazed carrots, homemade apple sauce & local cider sauce (GFO) ~ 22

Butternut Squash & Lentil Wellington ~ rosti potato, spiced parsnip puree, glazed carrots, fried sprouts, chestnut & burgundy roasted shallot liquor (V/VG) ~ 18.50

Steamed Smoked Haddock & Festive Kedgeree ~ steamed smoked haddock, soft hens egg, curried fish velouté, pickled golden raisins, cranberry & orange, crispy shallots ~ 21

Chestnut Mushroom & Long Clawson Stilton Tart ~ tarragon cream velouté, winter pear & walnut salad 18

Pub Classics

Beer Battered Fish & Chips ~ beer battered cod served with thick cut chips, minted mushy pea's, pickled onion tartar sauce & lemon (GF) ~ 18 + chip shop curry sauce ~ 2

Slow Cooked Beef & Ale Pie ~ braised beef, carrot & mushrooms in ale sauce, short crust pastry, mashed potato & proper gravy ~ 17.5 + tender stem broccoli ~ 2

Bangers & Mash ~ cumberland sausages, creamy mash potatoes, served with caramelised onion gravy & seasonal greens ~ 16

Bearwood Burger ~ seasoned beef, gouda, chilli jam, pickle, festive slaw & brioche bun, served with skin on fries (gfo) ~ 16 add smoked bacon ~ 2

The Buffalo Soldier ~ crispy buffalo chicken, pickles, blue cheese mayo, celery, lettuce, tomato, onion, brioche bun *(VGO) ~ 17.5

***Vegan Buffalo Tofu version available w/ vegan mayo**

Sides

Maple Glazed Carrots (VG GF) ~ 5
Trades Rosti potato (V,) ~ 5
Cauliflower Cheese Gratin (V) ~ 8
'Trades Giant PIB (DF) ~ 8
House Seasoned Fries (VG, DF, GF) ~ 5
Dressed House Salad (VG, DF, GF) ~ 5

Kids ALL £8

Burger & Chips ~ kids beef burger served with chips (GFO, VGO)
Fish Fingers & Chips ~ battered fish fingers served with chips & peas (GFO)
Bangers & Mash ~ locally sourced pork sausages with mashed potato, gravy & peas
Mac 'n' Cheese ~ Cheddar cheese pasta served with garlic bread (V

Desserts

Christmas Pudding ~ warm Christmas pudding, brandied clementine, raisins & mulled wine crème anglaise ~ 8

House Baked Basque Cheesecake ~ served winter Stewed Fruits (V) ~ 7.5

Bramley Apple and Oat Crumble ~ vanilla & brown butter crème anglaise ~ 7.5

Salted Caramel & Chocolate Tart ~ served with vanilla ice cream, smashed honeycomb (contains nuts) 8

Festive Cheese Board ~ colston basset stilton, colliers cheddar, baron bigod, served with apple & ale chutney, grapes. celery & house baked crackers (GFO) ~ 9.5

After Dinner

Sherry (70ml)
Manzanilla dry (chilled) ~5.5
Oloroso dry (chilled) ~5.5
Pedro Ximenez ~7.5
Amontillado ~8

Port (70ml)
Taylors Fine Ruby ~5.5
Taylors Chip Dry White (chilled) ~6
Taylors LBV vintage ~6
Taylors 20yr Tawny ~13.5

Moscatel Dorado (Cesar Florido) ~ beautifully floral pudding wine with notes of orange blossom, jasmin and Earl Grey (chilled) ~ 8.5 (70ml) 23 (half btl)

Please ask our staff for allergen information

We are unable to guarantee no trace of allergens. For severe allergies, with regret, we can only serve you at your own discretion.

GF ~ Gluten Free
GFO – Gluten Free Option
V ~ Vegetarian
VG ~ Vegan
VO ~ Vegetarian Option
VGO ~ Vegan Option
DF ~ Dairy Free