

# PROOF

BAR & KITCHEN

All of our dishes are prepared in a kitchen with potential cross-contamination with all allergen groups. An allergen menu is available and please advise your server of any specific allergies, intolerances or dietary requirements.

## Kitchen Menu

Noon, Night.

Served 12 - 9pm.

## Snacks

|   |       |
|---|-------|
| <b>Roasted Red Pepper Hummus</b> .....GF* VG  | £4.50 |
| flatbread / *GF Corn chips                    |       |
| <b>Sourdough &amp; Rye Bread</b> .....GF*     | £3.50 |
| with olive oil VG / with salted butter V      |       |
| <b>Halloumi Fries</b> .....GF                 | £6.50 |
| pomegranate molasses, tahini & lemon dressing |       |
| <b>Salt &amp; Pepper Fries</b> .....GF VG     | £3.50 |
| skin-on with Chinese-inspired seasoning       |       |
| <b>Mixed Olives</b> .....GF VG                | £3.50 |
| <b>Marinated Artichokes</b> .....GF VG        | £3.50 |
| <b>Padron Peppers</b> .....GF VG              | £4.50 |

## Small Plates

|  |       |
|--|-------|
| <b>Cheese &amp; Caramelised Onion Croquettes</b> ...GF V | £7    |
| celeriac remoulade, salsa verde                          |       |
| <b>Broad Bean Falafel</b> .....GF VG                     | £7.50 |
| aubergine chutney, sweet & sour tomatoes                 |       |
| <b>Potted Ham Hock</b> .....GF*                          | £7.50 |
| toasted sourdough, pickled shallots                      |       |
| <b>Carrot &amp; Chilli Fritters</b> .....GF VG           | £7    |
| mango & harissa coconut yogurt                           |       |

## Boards

|   |     |
|---|-----|
| <b>Baked Garstang White</b> .....GF* V  | £12 |
| sourdough, sweet & sour tomatoes, tomato chutney  |     |
| <b>Cheese Nachos</b> .....GF V  | £10 |
| artichoke, chilli, spinach, rancheros sauce   |     |
| <b>Cheese Board</b> .....GF* V  | £16 |
| three cheeses selected by The Crafty Cheese Man, sourdough, piccalilli, spiced tomato chutney, apple                    |     |
| <b>Charcuterie Board</b> .....GF*   | £17 |
| salami, serrano & chorizo, sourdough, celeriac remoulade olives & pickled shallots                                      |     |
| <b>Mezze Platter</b> .....GF* VG  | £16 |
| broad bean falafel, hummus, lentils, artichokes, aubergine chutney, olives, flatbread / *GF corn chips & padron peppers |     |

## Mains

|  |     |
|--|-----|
| <b>Chilli Con Fungi</b> .....GF* VG  | £10 |
| red pepper hummus, flatbread / *GF corn chips, jalapenos   |     |
| <b>Chicken in a Basket</b> .....GF   | £14 |
| corn-crumbed, buttermilk chicken pieces, crispy chicken skin-salted fries, coleslaw                                  |     |
| <b>Butternut Squash &amp; Puy Lentil Salad</b> .....GF VG  | £10 |
| spinach & green herbs, shallots, pumpkin seeds, salsa verde - <i>ADD</i> : Avocado £2 / Chorizo £2 / Goats Cheese £3 |     |

## For After

|  |       |
|--|-------|
| <b>Chocolate Fudge Brownie</b> .....GF V                             | £6.50 |
| berries, ice cream   |       |
| <b>Cherry &amp; Almond Bakewell Cake</b> ....GF V                    | £6.00 |
| jam & berries  |       |
| <b>Affogato</b> .....GF V  | £6.50 |
| vanilla ice cream, espresso, Frangellico/Amaretto                    |       |
| <b>La Pigalle</b>  | £8    |
| Martell Brandy, Mozart dark and Mozart Gold chocolate liqueur, cream |       |

\*Gluten free bread is available, please ask your server

Please ask to see our weekly specials.

Most menu items are available for takeaway and delivery.