

# THE DRAPERS ARMS

## STARTERS

White onion & cider soup, rosemary croutons (V)	5
Fried squid, garlic mayonnaise, lemon	6.5
Pork & duck sausage roll, date ketchup	5
Potted smoked salmon, shaved fennel, cucumber, herb salad, toast	8
Pickled beetroot & walnut salad, apple endive, goats cheese (V)	8
BBQ broccoli, satay sauce, peanuts, lime, coriander (VG)	7.5/12.5

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## MAINS

Butternut tortellini, pine nuts, capers, sage, brown butter, parmesan (V)	9/12
Beer battered haddock, mushy peas, skin on fries, lemon, tartar sauce	14
12hr lamb shoulder shepherd's pie, roasted hispi cabbage	13
Drapers cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries	12.5
Moving Mountains cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries (VG)	12.5

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## ROASTS

*All served with seasonal vegetables, roast potatoes, Yorkshire puddings, gravy*

Roast Old Spot pork belly, apple sauce	15
Roast Hereford sirloin, creamed horseradish	16.5
½ free range British chicken, bread sauce	13.5
Mushroom & sweet potato Wellington, Vegan gravy (VG)	12.5

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## SIDES

Cauliflower cheese ( <i>to share</i> )	4.5
Yorkshire pudding (V)	1
Seasonal greens (VG)	3
Side salad (VG)	3
Fries (VG)	3

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## DESSERTS

Muscovado meringue, blackberry compote, maple cream (V)	5
Sticky toffee pudding, vanilla ice cream (V)	5
Chocolate nemesis, crème fraîche, lime (V)	6
Colston Basset Stilton, red grapes, crackers, chutney	5

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF  
FOR A COPY OF THE ALLERGEN MENU.  
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL