



CUSTOM HOUSE  
BAR & RESTAURANT

3 Course £25

**NIBBLES**

**BAKED SOURDOUGH BREAD/EVOO & BALSAMIC**

£5

**130g GORDAL OLIVES**

£6

**STARTERS**

**HOMEMADE SOUP OF THE DAY (VE/VG)\***

Bread & whipped butter  
*Contains Allergens: 6 (wheat), 7\**

**MUSHROOM & BLUE CHEESE TART**

Pickled mushroom  
*Contains Allergens: 7,9*

**COURGETTE RIBBON SALAD (VE)**

Coconut feta & lemon dressing  
*Contains Allergens: 0*

**MAINS**

**ROAST CHICKEN**

Maple roast root vegetables & red wine jus  
*Contains Allergens: 8,12*

**PARISIENNE CARROT GNOCCHI**

kale & feta  
*Contains Allergens: 6 (wheat), 7*

**PAN FRIED SALMON**

Cauliflower puree & pomme anna potato  
*Contains Allergens: 3 (salmon)*

**SIDES**

**ROASTED ROOTS**

*Contains Allergens: 0*

£5

**ROCKET SALAD (VG)**

Parmesan cheese, balsamic dressing  
*Contains Allergens: 7*

£5

**SAUTÉ NEW POTATOES (VG)**

*Contains Allergens: 0*

£5

**GREEN BEANS & SUGAR SNAPS (VG)**

*Contains Allergens: 0*

£5

**FRIES**

**HASH BROWN CHIPS**

Sriracha Mayo  
*Contains Allergens: 12*

£5

**FRENCH FRIES**

£3.5

**TRUFFLE PARMESAN FRIES**

*Contains Allergens: 7*

£5

**DESSERTS**

**WHITE CHOCOLATE BLONDIE**

Whipped cream & blondie crumb  
*Contains Allergens: 6 (wheat), 7, 11*

**CHOCOLATE MOUSSE**

Chantilly cream  
*Contains Allergens: 6 (wheat), 7*

**ST. JUDES VEGAN ICE CREAM (VE)**

*2 scoops of ice cream, please ask server for flavours*

VG = Vegetarian | VE = Vegan | Nutrition adults need around 2000 kcal a day. Food allergies / intolerances please advise us of any intolerances / allergies. We do handle all 14 allergens within our kitchens and bars.

Allergens: No. 1 – Crustaceans, No.2 – Molluscs, No.3 – Fish, No.4 – Peanuts, No.5 – Nut, No.6 – Cereal containing gluten, No.7 – Milk / milk products, No.8 Soya, No.9 – Sulphur dioxide, No.10 – Sesame seeds, No.11 – Egg, No.12 – Celery & celeriac, No.13 – Mustard, No.14 – Lupin.