

# B

## The Baskerville Autumn Menu

*Served from midday to 10pm (last food orders 8.45pm)  
Between 2.30pm and 5pm - bites, small plates and snacks only*

### *Bites*

*Our bites and small plates come to the table as they are ready from the kitchen pass.*

- Olives and smoked paprika toasted nuts (vg) - 6
- Sweet potato fries, chimichurri (v)(g) - 4.75
- Smoked haddock croquettes, aioli - 5.9

### *Small plates*

- Hummus, grilled artichoke and fresh pea flatbreads (v) - 7.25
- Heritage tomato, burrata, toasted seeds, herb & caper salad (g)(v) 7.25/12.5
- Cured meats for two (or one), hot house pickles, celeriac remoulade and crusty bread - 7/12.5
- Octopus and heritage tomato salad (g) - 9.5
- Stilton soup (Mary's original recipe), baked bread (v) - 6

### *Large plates*

- Wild boar tagine, flatbreads - 14.5
- Loddon beer battered cod, crushed pea and mint, tartare sauce - 14
- Smashed radish, feta, broad bean, fresh mint, sherry vinegar and mustard dressing salad (v)(vg without feta) - 13
- Rainbow cobb salad - chickpea, corn, gem lettuce, courgette, golden beets, red onion, mooli, carrot, house dressing (vg) - 13.5 add cold chicken 3
- Pan fried hake, chorizo cassoulet, charred bok choi - 15
- Pan fried trout, peas, ham hock, silver skin onions, cabbage and clams - 17.5

*Please note, there is a £1.50 cover charge per person if you are dining in Pioneer, our new heated space. This is to support us in keeping the additional space up and running during these strange times.*

## Family feasts

We require 24 hours notice for feasts

Whole roast corn fed chicken (serves 4) - 45

Slow cooked leg of lamb (serves 4) - 65

Salmon Wellington (serves 4) - 68

With warm flatbreads, pittas and poppadoms and a selection of the following sauces:  
salsa verde, chimichurri, aioli

Choose your accompaniment...

Baked onions, pickled carrots, blistered green beans, garlic and chilli

Or

Chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot,  
corn and citrus sesame dressing



## sides

Baked bread, salted butter 3.75

Mixed Secrett's Farm leaves (vg) 3.5

Heritage tomato salad (vg) 4.5

Skin on skinny fries (vg) 3.25



## Desserts

Affogato (v) - 4.25

Chocolates from Gorvett & Stone (v) - 4.5

Banana cake with baked figs and vanilla ice  
cream (v) - 6

Cheese plate: Barkham Blue, Brie de Meaux  
and Butler's Secret (special reserve), hot house  
pickles, quince, celery, crackers (v) - 11

Chocolate fondant, vanilla ice cream - 7

(V) - vegetarian

(Vg) - vegan

(G) - gluten free

*For allergen information please ask a member of the team*

*To reserve a table, please email enquiries@thebaskerville.com or call 01189 403 332.*