



BAR SNACKS

Croque Madame ^(V option available) – 12.50

Nocellara Olives ^(VE) – 4.40

Sourdough & whipped brown butter ^(V) – 5

Scotch egg, Dijon – 9.50

Three Brancaster oysters, blood orange mignonette ^(GF) – 12.50

Beef shin ragù on sourdough, lamb's lettuce – 12.50

Pork belly rillons, wholegrain mustard – 9.50

MAINS

Butler steak, peppercorn sauce, fries – 25

Chicken thighs, crushed new potatoes, mustard & tarragon sauce – 18

Double cheeseburger, pickles, fries ^(V option available) – 21

Ham, egg, chips & brown sauce – 19

Tuna nicoise salad – 18

Onion and comte tart with potato egg and cornichon salad ^(V) – 18

Risotto of the Week ^{(Please see the specials board for details) (VE option available)} – 17

SIDES

Fries and gravy mayo – 5

House salad ^(VE) – 5

Heritage tomatoes, shallot, olives & capers – 7

DESSERTS

Sticky toffee pudding, dates, butterscotch ^(V) – 9.50

Cheesecake ^(V) – 9.50

Strawberry tart with mint granita – 9

KIDS

Beans & cheddar on sourdough ^(V) – 5

Chicken goujons, fries, baked beans or peas – 5

WEAVERS ARMS

Please let us know if you have any allergies.
(N)=Contains nuts. (GF)=Gluten-free. (V)=Vegetarian. (VE)=Vegan.
Whilst every effort is made to ensure cross-contamination does not occur, we cannot guarantee that traces of allergens will not be present.