



THE  
**TAILORS**  
*Arms*

NIBBLES

Marinated Mixed Olives v gf . 3.00 Selection of Freshly Baked Breads . 3.00

STARTERS

Tailors Fishcakes pan fried salmon fishcakes, tartare sauce, pea puree, lemon wedge . 6.95

Sesame Halloumi, rocket & pomegranate salad, orange honey drizzle v . 6.95

New\* King prawns, squid ink tagliatelle, mango & chili coriander sauce . 7.50

New\* Grilled lambs liver, blackberry puree, crispy onions, braised shallots gf. 5.95

New\* Pumpkin arancini, white bean puree, crispy sage, pumpkin seeds vg . 5.95

TAILORS ROASTS

New\* Roast Tuxfords Topside of Beef gf\* . 13.50

Roast Fore Rib of Tuxfords Beef gf\* . 15.00

Roast Belly of Pork gf\* . 13.50

Roast Leg of Lamb gf\* . 14.50

Roast Half a Chicken gf\* . 12.90

Tailors Mix Roast gf\* . 18.00

*A mighty roast of beef, pork and lamb.*

Mushroom Wellington, brie, raspberry v . 12.00

*All Served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy*

MAINS

Fish and Chips, Tailors ale-battered cod, minty mushy peas, tartare sauce, chips . 12.50

Tailors Burger, smoked bacon, cheese, lettuce, tomato, gherkin, red onion, burger sauce gf\* . 12.50

Black & Blue Burger, charcoal bun, cajun spices, stilton, salad, gherkin, red onion, burger sauce gf\* . 12.95

Halloumi Burger, charcoal bun, grilled veg, basil pesto v gf\* . 11.95

New\* Pan fried Halibut, garlic & rosemary parmentier potatoes, tender stem broccoli, red pepper coulis gf . 18.00

10oz Rib-eye Steak, 28 day dry aged, peppercorn sauce, hand cut chips, mushroom, tomato gf . 22.50

8oz Fillet steak, 28 day dry aged, peppercorn sauce, hand cut chips, mushroom, tomato gf . 24.00

SIDES

Cauliflower Cheese, Creamy Mash, Skin on Fries, Truffle Fries, House Salad v . 3.50

Yorkshire Pudding . 1.50

DESSERTS

Sticky Toffee Pudding, salted caramel sauce, vanilla ice cream v . 5.95

New\* Outpost coffee crème brûlée, sable biscuits . 5.95

New\* Spiced Plum crumble, crème anglaise v 5.95

New\* Tailors Profiteroles, Chantilly cream, dark chocolate sauce v . 5.95

New\* Pumpkin blondie, sweet pumpkin puree, vegan salted caramel ice cream vg . 5.95

Selection of locally sourced ice cream & sorbet v gf . 1.50 per scoop

*(vanilla, chocolate, strawberry, salted caramel, coconut, lemon sorbet, mango sorbet.)*