


THE
TAILORS
Arms

NIBBLES

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

STARTERS

NEW* Seared Mackerel, cucumber ribbons, mackerel tartare & capers gf . 6.95

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

Wild Mushrooms, garlic & pecorino sauce, toasted bread . v . 6.50

Crispy Brie, roasted baby chorizo, tomato tapenade v* gf. 7.50

NEW* Smoked Duck, pomegranate & orange salad, oriental sauce gf . 6.95

SANDWICHES *All served with side salad & crisps.*

(available at lunch times only 12-4.30pm)

Tailors Club Sandwich, chicken breast, bacon, gem lettuce, tomato, mustard mayo, bloomer. 8.50

Tailors Fish Buttie, beer battered cod goujons, pea shoot salad, tartare sauce, brioche. 8.00

NEW* Pesto roasted vegetables, brie & crispy onion, baguette v . *vg. 6.75

NEW* Mediterranean Quiche, balsamic salad v . 6.95

Steak Sandwich, mustard mayo, melted cheese, tomato, gem lettuce, baguette. 8.95

Upgrade to fries for 1.50

SALADS

Seafood & fennel, king prawns, smoked salmon, crayfish, pickled fennel, crispy lettuce, cherry tomatoes gf . 11.50

NEW Caesar Salad, crispy gem lettuce, tailors made Caesar sauce, garlic croutons, parmesan shavings v gf . 8

Add Chicken + 3

MAINS

Fish and Chips, Tailors ale-battered haddock, minty mushy peas, tartare sauce, chips . 13.00

*NEW Pan Fried Hake, red pepper & white bean cassoulet, green beans, smoked hazelnuts & crispy squid. 15.75

King Prawn Tagliatelle, garlic, leeks, chilli, parsley butter . 12.95

Risotto, pan fried chicken breast, chorizo, pea & parmesan gf . 13.50

*NEW Gressingham Duck Breast, crispy sweet potato, roasted shallot, savoy cabbage, blackberry red wine sauce . £16.50

GRILL

Chicken & harissa yoghurt souvlaki, pitta, fries, salad . 14.50

Halloumi & Vegetable souvlaki, pitta, fries, salad, harissa vegan yoghurt, balsamic drizzle v vg* . 13.50

Tailors Burger, smoked bacon, cheese, lettuce, tomato, gherkin, red onion, burger sauce, skin on fries gf* . 13

Tailors Vegan Burger, 100% plant based, beetroot, vegan cheddar, lettuce, tomato, gherkin, red onion, sundried tomato relish, fries vg . 13

Black & Blue Burger, charcoal bun, cajun spices, stilton, salad, gherkin, red onion, burger sauce, skin on fries gf* . 14

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

New* 12oz Côte de boeuf, 28 day dry aged, peppercorn sauce, hand cut chips, mushroom, tomato, onion rings gf . 28

SIDES

Hand Cut Chips, Skin on Fries, Cajun Fries, Creamy Mash, House Salad v vg* gf* . 3.50

Truffle & Parmesan Fries, Stem Broccoli & hazelnut shavings v vg* gf* . 4.50

DESSERTS

Sticky Toffee Pudding, toffee sauce, vanilla ice cream v . 5.95

*NEW White & Dark Chocolate mousse, shortbread biscuit & raspberries 5.95

Lemon Drizzle Cake, lemon sorbet, candied lemon v . 5.95

Bakewell Tart, clotted cream, raspberry coulis 5.95

Chocolate Orange Tart, honeycomb ice cream, candied orange . vg . 5.95

Chefs Selection of locally sourced ice cream & sorbet v vg* gf . (3 scoops) gf . *vg . 4.50