

  
THE  
**TAILORS**  
*Arms*

**NIBBLES**

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

**STARTERS**

Leek & potato soup, roasted pine nut, crusty bread gf\* v ve\* . 5.95

Beetroot Gravlax, pickled beetroot, baby gem, lemon mayo gf . 6.95

Feta & Spinach roll, grilled aubergine, mixed lettuce v . 6.95

Chorizo & Black Pudding, mixed lettuce, stilton crumb . 6.95

Creamy Wild Mushroom, toasted ciabatta, parmesan, truffle oil v 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 ve\* . 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

Caesar Salad, crispy gem lettuce, tailors made caesar sauce, garlic croutons, parmesan shavings v gf\* . 8.00

Add Chicken + 3.00

**MAINS**

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

Pan Fried Salmon, Thai broth, squid ink pasta, tender stem broccoli . 15.25

Wild Mushroom Risotto, feta crumb, peashoots v . 13.25

Venison Cannon, fondant potatoes, heritage carrots, crispy onion kale, blackberry sauce . 16.95

Vegetable Sausage, creamy mash, green beans, onion rings, red wine gravy v gf\* . 12.25

**GRILL**

Tailors Burger, smoked bacon, cheese, lettuce, tomato, gherkin, red onion, burger sauce, skin on fries gf\* . 13.00

Tailors Vegan Burger, beetroot, vegan cheddar, lettuce, tomato, gherkin, red onion, sundried tomato relish, fries v ve gf\* . 13.00

Sriracha Chicken Burger, charcoal bun, breaded chicken, kimchi slaw, tomato, red onion, lettuce, skin on fries . 13.75

8oz Fillet steak, 28 day dry aged, peppercorn sauce, hand cut chips, mushroom, tomato gf . 25.00

**SIDES**

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

Truffle & Parmesan Fries, Cajun & Cheddar Fries, Stem Broccoli & hazelnut shavings v ve\* gf\* . 4.50

**DESSERTS**

Sticky Toffee Pudding, toffee sauce, vanilla ice cream v . 6.95

Chocolate Brownie, raspberry sorbet, white chocolate, raspberries . 6.95

Lemon Tart, lemon sorbet, candied lemon, strawberry . 6.95

Bakewell Tart, clotted cream, raspberry coulis v . 6.95

Cherry & Chocolate Cheesecake, rum cherries, mint syrup, blackberry sorbet gf ve . 6.95

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