



Autumn Menu

Starters

- Roasted celeriac & porcini mushroom soup, truffle, pumpkin seeds (vg) **6**
- Cornish rope grown Mussels Mariniere, Bovril butter, sourdough **9.5** (as a main; half kilo, fries **16.5**)
- Tempura battered prawns, rainbow 'slaw, wasabi mayo, burnt lemon (gf) **10**
- Roasted red pepper hummus, BBQ corn, purple sprouting broccoli, asparagus, beetroot, radish (vg) **9.5**
- Crispy pork belly, scorched pineapple, beer pickled onions, Granny Smith sauce **8**
- Baby octopus, arrabiata sauce, new potato, chorizo, toasted focaccia **9**
- Baked Ras el hanout & beetroot falafels, maftoul & chickpea, tzatziki (vg) **8.5**

Salads

- Crispy duck leg, orange, rainbow 'slaw, pomegranate, hoisin sauce (gf) **17**
- Smoked bacon, avocado, baby gem, soft boiled hen's egg, Grana Padano tuille, green goddess dressing **12.5**
- Ras el hanout butternut squash, rocket, spinach, maftoul, roasted red pepper hummus, apple cider vinaigrette (vg) **12.5**

Top off your salads with your choice of any of the following;
Harissa chicken **4** | grilled chicken **3.5** | falafels **3.5** | grilled prawns **5**

Main Courses

- Pan roasted sea bream, truffle potato gratin, purple sprouting broccoli, dukkha spiced mussel cream **18.5**
- Harissa 12-hour ½ marinated Shropshire chicken, watercress, chips, smoked garlic aioli **17** (quarter **11**)
- Hippo bangers & mash, crispy shallots, red onion gravy **13**
- Pork schnitzel, pickled cucumber, capers, coleslaw, Lee's hot mayo **14.5** (add a fried hen's egg **1**)
- Fish & chips, mushy peas, tartare sauce **16**
- Pie of the day, mash, seasonal greens, gravy **16** (vegan pie also available)
- Dry aged rump steak, roasted bone marrow, watercress, chimichurri or green peppercorn jus (gf) **24**
- Hippo burger, cheddar, crispy smoked bacon, Hippo burger sauce, red onion marmalade, crispy dill pickle, fries **16** (double up **3.5** | upgrade to sweet potato fries **2**)
- Hippo vegan burger; pulled oats patty, vegan cheese, THIS-Isn't bacon, Lee's vegan hot sauce, red onion marmalade, dill pickle, fries (vg) **15** (double up **3.5** | upgrade to sweet potato fries **2**)

Sides

- Chips or fries **4** | Green salad **5** | Sweet potato fries **5** | Truffle Grana Padano tiger fries **6.5** | Seasonal greens **6.5**

Puddings

- Hippo-Bocker Glory **6.5**
- S'More chocolate brownie, vanilla ice cream, cocoa soil **6.5**
- Sticky toffee pudding, honeycomb, salted caramel ice cream **6.5**
- Stewed apple tart, sticky toffee crumb, rum & raisin ice cream **7.5**
- Baileys & coffee affogato **6**
- Ice Cream Union ice cream - ask for flavours (gf) **2 per scoop**

Please inform us of any allergies you might have. All our dishes are checked over for allergens and presented in our allergens matrix. Please ask a member of the herd for a look.
v = vegetarian vg = vegan gf = gluten free.

Discretionary service charge of 12.5 % will be added to your bill.