



HONKYTONK SHARING BOARDS

Wine Makes Conversation

Honkytonk Traditional Grazing Board £65

The perfect addition for a Wine Night: Charcuterie and Cheese Board! Want to catch up with friends over a bottle of wine? Why not add this Grazing Board to the table for everyone to enjoy, serves 2-3 people and includes:

A selection of three artisan cheeses and three charcuterie meats. Trio of pate - Duck, Mushroom and Smoked Mackerel. Salmon and Cream Cheese Croutes, Chorizo coated in sticky Honey and Sesames. Filo Tartlets brimming with caramelized onion topped with Parmesan, Hummus and crudites, in-house Scotch Egg,

Complemented with Chutney, Marinated Baby Tomatoes, Mixed Italian Olives, Balsamic Onions, Gherkins, Dates, Walnuts, Warm Sourdough, Crackers.

Meat Board £55

For the Meat Enthusiasts!

Satisfy Your Cravings with our Meat Board. Serves 2 people

First up, our crispy pork belly will tantalise your taste buds. Next, our trio of charcuterie meats and Duck pate will take you on a journey of savoury tastes. Finally, the roasted lamb in a mint glaze is simply divine.

This feast is not complete without our crunchy potato wedges, sweet corn ribs, gooey mac 'n' cheese, and fresh slaw on the side. Trust us, you won't be disappointed!

please note that items may change to availability

Fish Board £75

Ready yourself to set sail on a voyage of flavours with the Fish Board, This ocean delight for 2 people include the following:

Tempura Tiger Prawns, Smoked Salmon, Mackerel Pate, Mussels simmered in a zesty blend of sriracha butter with a dash of cream, and at the heart of it all whole roasted Seasonal Fish.

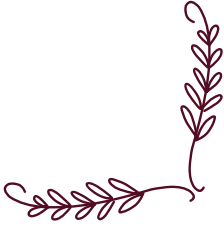
These wondrous delights are perfectly complemented with Garlic Herb New Potatoes, Green Beans with Lemon and Almonds, and a refreshing Slaw. And what better way to indulge in this feast than with a slice of warm Sourdough bread

Veggie Board £42

Do you have an affinity for plant-based? Our Vege Board has your back!

Savour our delectable Ratatouille, Mushroom Pate, Filo Tartlets brimming with caramelized onion, Hummus and crudites, Fluffy balls of Falafel, Wedge of Brie

Complemented with Chutney, Marinated Baby Tomatoes, Mixed Italian Olives, Balsamic Onions, and Warm Focaccia.



LIGHT BITES

Meze Bites

Mixed Olives | £5

Hummus | £6

served with seasoned crudites

Crispy Oysters | £3.50 each

with lemon mayo (when in season and available)

Fried Calamari | £8

with sweet chilli dip

Pate - choice of Duck, Mackerel or

Mushroom | £9

served with 3 slices of sourdough and chutney

Meze Bites

Skinny Fries | £4.50

with garlic aioli

Aperitif Board | £13

Sourdough with olive oil and balsamic, olives, mixed nuts

Chorizo | £7.50

with Honey and Sesame

Prawn Crackers | £3

served with sweet chilli dip

Mussels | Half Kilo £17 Full Kilo £28

Local mussels, corn on the cob-cuts cooked through, our sriracha sauce, served with warm Sourdough

Cheeseboard

Our cheeses are selected for their quality and sustainability and will be a mixture of local, national and international, from artisan to farmhouse. All come with a selection of chutneys, pickles, crackers, warm bread, butter, olives and sliced apple

Select number of cheeses (A2) Two | £19 (A3) Three | £22 (A4) Four | £25

Baked Camembert | £16

Baked Camembert with classic topping, rosemary, garlic, drizzled with honey.

The Honkytonk Charcuterie Plate | £16

A mixture of 3 Charcuterie meats, accompanied with Gherkin, Dates, Walnuts, Cherry Tomatoes, Spiced Chutney, Warm Bread, Horseradish, Olives, hummus

The following is only available 12 -3

Pear, blue cheese and walnut salad

Mixed baby leaves, fresh conference pear, local blue cheese, pickled walnut £10 (V)

Stuffed Pitta

Spiced lamb, sumac onion, dressed leaves and pomegranite | £10

Sandwiches with Japanese milk bread

Bresaola, mortadella, salami, delice and dressed leaved | £8.50

Grilled halloumi, tomato, rockets, balsamic dressing | £8.50

Seasonal Soup with rosemary focaccia | £7.50