

nibbles

olives gf, df, v, vg / chilli mixed nuts gf, df, v, vg

homemade bread selection, balsamic vinegar, olive oil df, v, vg 4.95 each
mini chorizo gf, df / onion & cauliflower bhajis gf, df, v, vg / hummus, flatbread gfa, df, v, vg 5.5 each
sharing board for the table made up of all the above 16.95
selection of cured meats, pickles, chutney, toast gfa, df 12.5

starters, light bites & salads

seasonal soup, homemade bread gfa, df, v, vg 8.5
ham hock croquettes, sauerkraut, apple, wholegrain mustard & pea shoots 9
mussels, sumac, orange, white wine, cream gf 9.5
halloumi, pomegranate, chilli, mint salsa, clementine, honey, almond gf, v 8.5

mains

slow cooked lamb, pappardelle pasta, rich tomato & lamb sauce, rosemary & mint gfa, df 19.95 pork belly, black pudding, mashed potato, cabbage & bacon, cider & apple jus gfa 21.95 sea bream, roast tomato, artichoke, parmentier potato, salsa verdi gf, df 22 ballihoo cheeseburger, bacon, jalapeno mayo, sundried tomatoes, skinny fries dfa 17.95 add pulled pork gf, df 3.5

roasted red pepper, courgette, cannellini bean & hazelnut burger, smoked paprika mayo, sundried tomato, skinny fries gfa, dfa, v, vga 15.5

woodland mushrooms, chestnut, sage risotto, parmesan, crispy onions gf, dfa, v, vga 18.5

sides 4.75 each

skinny fries gf, df, v, vg / greens, chilli, almond gf, df, v, vg / courgette fritters gf, df, v, vg fermented tomato & pickled tumeric courgette gf, df, v, vg / green salad gf, df, v, vg mash gf, v / corn on the cob, garlic butter gf, dfa, v, vga

gf = gluten free | gfa= gluten free available | df= dairy free | dfa= dairy free available
v = vegetarian | va = vegetarian available | vg = vegan | vga = vegan available

Please be aware not all ingredients are listed on our menu. If you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices. An optional 12.5% service charge is added to the bill, this is shared between all our staff & truly appreciated.



kids - 8 for 1 course 11 for 2 courses

tomato pasta, parmesan cheese gfa, dfa, v, vga
pesto chicken pasta, parmesan cheese gfa, dfa, va, vga
fish goujons, skinny fries, greens df
kids ballihoo cheeseburger, skinny fries, salad dfa
jesse smith's prime sausages, skinny fries, beans df

double chocolate brownie, vanilla ice cream gf, dfa, v, vga 2 scoops of ice cream or sorbet gfa, dfa, v, vga

sweets

sticky toffee pudding , butterscotch sauce, vanilla ice cream gf, v 8.5 chocolate fondant, salted caramel ice cream, hazelnut praline gf, v 9 vanilla parfait, lemon curd, pistachio, white chocolate, hob nob crumb v 8.5 chocolate & raisin bread & butter pudding, custard v 8 selection of ice creams & sorbets gfa, dfa, v, vga 3 each

Ballihoo is a field-to-fork restaurant that prioritises use of locally sourced ingredients and utilises the fresh produce from our on-site allotment. This commitment is reflected in our ever-evolving seasonal menu, which minimises waste and allows our team of talented chefs to experiment and craft new, delicious dishes.

gf = gluten free | gfa= gluten free available | df= dairy free | dfa= dairy free available
v = vegetarian | va = vegetarian available | vg = vegan | vga = vegan available

Please be aware not all ingredients are listed on our menu. If you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices. An optional 12.5% service charge is added to the bill, this is shared between all our staff & truly appreciated.