

## SANDWICHES

Available mon to sat 12noon until 3pm

Joiners club sandwich

Josper roasted chicken breast + crispy chorizo + tomato + baby leaf + mayo + real chips 9.5

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All of the sandwiches below are available on white or granary bloomer and come with a handful of real chips, or a small cup of soup

Triple stacked blt

on toasted granary - crispy bacon + mayonnaise + beef tomato + mixed baby leaves 6.5

Fish finger wrap

beer battered fish finger wrap + baby gem lettuce + tartar 5.5

Warm somerset brie

served open on charred white bloomer - somerset brie + cranberry sauce 5.5  
add crispy bacon + £1

Italian wrap

parma ham + rocket and walnut pesto + torn mozzarella + roasted red pepper + spinach leaves 5  
add josper flamed chicken + 1.5

BBQ pork bun

bbq pulled packington free range pork shoulder + homemade apple chutney + baby leaves 6

Ham hock

Home roasted pulled ham hock + beef tomatoe + wholegrain mustard mayo 6

## STARTING + SHARING + GRAZING

Oven baked camembert

warm and runny camembert + home-made onion jam + house breads to dunk (enough for 2 to share) 10

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Fresh soup made today + charred breads 4.5

.....  
Crab cakes

Thai Crab Cakes + sweet chilli dipper + fresh lime + baby leaf 6

.....  
Thai beef salad

spicy fillet beef + cashew nuts + baby leaf + bamboo shoots + baby corn + cherry tomato + bean sprouts + red onion + spicy thai dressing 5.5

.....  
Duck spring rolls

homemade confit duck, leek & bean sprout spring rolls + hoi sin + crispy filo + asian dipping sauce 5.5

*Makitori  
Japanese for...  
skewered food*

## LITTLE YAKITORI STICKS

As a starter... or... for your main  
By themselves...or... with another dish  
By yourself.... or... to share

Most people order 3 or 4 sticks as a starter, but you can order as many as you like for the table

- Cajun chicken stick + sour cream & chive 2
- Marinated lamb rump + balsamic, rosemary & mint 3
- Goats cheese wrapped parma ham + red onion jam 1.5
- Hallumi wrapped in courgette + glazed honey 2
- King tiger prawns + paprika + sweet chilli glaze + garlic mayo 3

## **JOSPER STEAKS**

We cook our steak in an authentic josper charcoal oven - it is essentially a bbq (on steroids) inside a box...

The very high temperatures seal the meat instantly and the smokiness of the charcoal gives a wonderful bbq flavour to the meat

Our steaks are seasoned & roasted in the josper oven + vine roasted cherry tomatoes + field mushroom + confit garlic + real chips + onion ring

### **The way we cook our steak**

Blue - extremely red, cold centre  
Rare - very red, cool centre  
Med Rare - red, warm centre  
Medium - pink, hot centre  
Med well - Dull pink, hot centre  
Well done - Light brown, hot centre



- 10oz rib eye - grain fed aberdeen black 18
- 10oz sirloin - grain fed aberdeen black 19
- 8oz rump - north yorkshire rose county rump 17
- 8oz fillet - grain fed aberdeen black 24
- 35 day aged 30oz casterbridge rib eye steak (enough for 2) + sweet potato wedges + seasonal greens + peppercorn sauce + blue cheese sauce + real chips + steak tomatoes + steak mushrooms + beer battered onion rings 45

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## **SIDES & SAUCES**

- Real Chips 3
- Beer battered onion rings 3
- Seasonal greens tossed with a little butter and seasoned 4
- Flamed sweet potato cajun spiced wedges 3.5
- Buttered (and a little charred) corn on the cob 3
- Tossed garden salad with a homemade french vinaigrette + grated beetroot + crunchy crouton + tomato + onion + cucumber 3
- Field mushrooms with balsamic and lea & perrins 3.5
- A little pot of marinated olives and sun dried tomatoes 2.5

### **HOME-MADE & FRESH SAUCES**

- blue cheese 2
- red wine 1.5
- red wine & mushroom 2
- black peppercorn 2
- garlic & herb butter 1.5



## MAIN COURSE SIZE MEALS

The original open steak sandwich  
flamed strips of fillet beef in paprika  
+ thick gorgonzola sauce + spanish onions  
on chargrilled bloomer &  
real chips 9.5

Spicy thai fillet beef salad  
Cashew nuts + baby leaf + bamboo shoots +  
baby corn + cherry tomato + bean sprouts  
+ red onion and a spicy  
Thai dressing 11

Big Yakitori Pork Stick  
Josper flammed pork fillet + roasted  
pineapple + roasted red pepper + red  
onion + sweet n sour dipping sauce +  
chips 13

Big Yakitori Duck Stick  
Aromatic josper flammed duck breast +  
spanish onion + green peppers + hoi sin  
glaze + sesame and soy dipping sauce +  
egg noodles 14

Mushrooms on toast  
Flammed medley of wild, button and flat  
mushrooms + red peppers + spanish onions  
+ paprika marinade + gorgonzola sauce +  
jospered bloomer bread + chips 8.5

Chick pea burger  
Chick pea + lemon + roasted garlic &  
parmesan burger + tomato + baby leaf +  
bettroot + lemon and lime yoghurt + cajun  
spiced sweet potato wedges 10

Tagine  
Morrocan vegetable tagine + dried fruits  
and spiced cous cous + grilled mini pita  
+ tatziki + fresh  
corriander 10.5

Home-made sausage & mash  
Homemade sausage of the day + mash  
(or real chips) + South Carolina mustard  
gravy 10

New Orleans Chicken  
Crispy fired marinated chicken thigh +  
josper flammed chicken breast + steaky  
bacon + jalepenos + barbecued cream  
cheese + champ mash + pea shoots +  
bourbon gravy 13

Fish & chips  
premium cod fillet in a timothy taylor  
beer batter + real chips + homemade  
tartare + mushy peas 11

Home-made gourmet burger  
2 x 4oz homemade beef patties + crispy  
bacon + applewood smoked cheddar +  
josper grilled field mushroom + bbq  
sauce + baby leaf + tomato + red onion  
+ brioche bun + real chips 10.5

Cajun spiced chicken burger  
with melting brie + streaky bacon +  
sour cream n chive + baby leaf + tomato  
& red onion + brioche bun +  
real chips 10.5

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Pies are not available at lunchtime  
on Sundays - our kitchen is not big  
enough... yet!

Steak & mushroom pie  
slow braised aberdeen black beef and  
oyster mushroom pie + puff pastry case  
+ rich red wine gravy + creamy mash +  
greens 12

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## SUNDAY ROASTS

We only serve fresh roasts on sundays &  
when they're gone, they're gone

**The way we cook our beef** - We cook and  
serve our beef Medium Rare - it is tender &  
juicy with a red, warm centre. If you would  
like it served any other way - please let  
your server know

Served with roast potatoes + cauliflower  
cheese + tomato & onion pie + seasonal  
greens + roast root vegetables +  
yorkshire pudding + rich red wine gravy

- Roast Aberdeen Black  
strip loin of beef 12
- Roast loin of pork 12
- 1/2 Josper oven flamed chicken 12



## **PUDDINGS**

Crème Brûlée  
Madagascan vanilla crème brûlée + home-made shortbread 5.5

Boozy Italian Tiramisu  
with lady sponge biscuits + mascarpone + frangelico (hazlenut liqueur) + kahlua (coffee liqueur) 5.5

Cool Elderflower Jelly  
Prosecco and elderflower jelly + fresh raspberries and raspbery sorbet 5.5

Old Skool sundae  
Vanilla ice cream + popcorn + waffle shards + frozen banana + fresh berries + hot fudge sauce + whipped cream + chocolate ice cream + salted caramel sauce + chocolate sticks 6

Premium ice-cream  
single, double or triple scoops of ice cream (per scoop) 1.5  
please ask your server for todays flavours

Cheese slate  
our favourite premium cheeses + crackers + homemade chutney  
1.5 per small piece of cheese.... you choose how many you would like from the following....

**EPOISSES**  
soft cows milk cheese from bourgogne, france - stinky and stunning !

**MULL OF KINTYRE**  
mature cheddar full of character

**CORNISH YARG**  
made from pasteurised cows' milk - a young, fresh lemony cheese wrapped in nettles (which you can eat)

**ROQUEFORT**  
sheeps milk blue cheese from southern france

**ST MAURE**  
goats milk cheese from the loire region of france - buttery & smooth with a fine grey-blue edible rind

## **CHILDREN'S FOOD**

Freshly made soup of the day + bread to dunk 3.5

.....  
Yakitori sticks are a great option for kids starters or mains - see page 1 in this menu

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Mini kids fish & chips + mushy peas 6

.....  
Fresh chicken lollypops - home-made battered + real chips + salad 6

.....  
Home-made beef burger and cheese + homemade chips + tomato ketchup 6

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Home-made sausage of the day + mash or chips + gravy 6

.....  
Kid's macaroni cheese 6

.....  
4oz rump steak + homemade chips + fresh greens 8.5

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1, 2, or 3 scoops of our ice cream (per scoop) 1.5

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Childrens crème brulee 4.5

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Warm chocolate fudge sauce + chunky marshmallows and fresh strawberries to dunk 4.5



## **RULES OF THE GAME**

All prices quoted are in pounds sterling

We try to remove all bones from our fish - but we cannot guarantee this - occasionally we miss some and we beat the chef with the bony fish

Tipping is totally up to you - we do not put an extra 'service charge' onto your bill - we would all feel awkward ~~awkward~~ awkward if we did that!

Sorry, but due to their HUGE charges we are not able to accept payment with American Express cards - please let them know :-)

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## **ALLERGEN STUFF**

Please advise your server of any special dietary requirements, intolerances & allergies. your server can give you the allergen information for each dish

Sorry - but we do handle nuts and gluten products in the kitchen and therefore by law, we are not allowed to state that any dish is gluten or nut free

We are able to adjust some dishes for people who have a mild gluten intolerance. we are sorry but we cannot guarantee that any of our dishes are 100% gluten free

- V** suitable for most vegetarian people
- g** non gluten containing ingredients
- Q** option to adapt the dish by removing gluten containing ingredients - please ask your server

## **A BIT SHABBY- CHIC TO FOLLOW**

Please bear with us - everyone says the same thing - the joiners used to be 'the' place to go

We're privileged to be able to make our mark on a pub that people remember so fondly - over time we plan to make it the sort of pub that people remember for years to come

So far... we have installed a 'temporary' kitchen which allows us to offer this small fresh food menu

We have some fabulous chefs on the team - Mark, Marcus, Jack and the team are very excited about trying new & different dishes - to see what local people like to eat

This menu will give you an idea of what we can do with fresh food.... & a taste of things to come..

Going forward?

If we are going to make the most of the pub, it requires some serious money to be spent on it - we are working on these plans now and thankfully we have received our planning permission - we hope to be on site later this year

Don't worry-it will still be a pub! We love pubs but we also love good food & we have some very exciting ideas

If you give us a bit of time, & hopefully some of your support, we think we can create something which quarndon can be proud of

Please pop in to say hello & to keep an eye on our progress - we will always welcome you with open arms & a big smile

- Sam (& a small but very warm & friendly team)

