

Deakin's

Pub & Kitchen

STARTERS

Butternut squash soup, Thai spices, coriander (VG)	5.5
Twice baked cheese soufflé, spinach	6
Crispy devilled whitebait, Marie Rose sauce	6.5
London cure smoked salmon pickled cucumber, horseradish, melba toast	7
Smoked chicken & ham hock terrine shallots, parsley, capers, toasted sourdough	7
Grilled Lyme Bay scallops, black pudding, apple, hazelnut	10

FISH, VEGETARIAN & VEGAN - Please ask your waiter for our daily fish

Baked line caught cod loin, winter squash purée, roast sprouts, smoked bacon	12.5
Beer battered day boat haddock, chips, mushy peas, tartar sauce	12.5
Dirty Jack burger, lettuce, tomato, onion, burger sauce, fries (VG)	11

MEAT

Roasted Guinea fowl, confit leg & potato cake, artichoke purée, swiss chard	14.5
6 hour braised ox-cheek, truffle mash, braised shallot, charred cabbage	14
Deakins cheese burger, lettuce onion, tomato house sauce	11
Gloucester old spot gammon, boiled charlotte potatoes parsley sauce, watercress	9.5

STEAKS - All served with fries, grilled tomato & watercress

Our steaks are dry aged for 32days.

All our beef is locally reared & a mix on Traditional & rare breeds.

Please check the boards for our specials

240g hanger steak (aged 21 days)	15.5
280g sirloin	21.5
300g ribeye	25.5
Sauces - Peppercorn sauce / Garlic & parsley butter / Béarnaise	1 each

SIDES

Fries, rosemary salt (VG)	3
Buttermilk mashed potatoes (V)	3
Seasonal greens (VG)	4
Side salad (VG)	3
Mac & cheese	6

SWEETS

Warm milk chocolate pudding, salted caramel ice cream (V)	6
Mrs Costen's sticky toffee pudding, vanilla ice cream (V)	5.5
Kentish apple & blackberry crumble, vanilla custard (V)	5.5
British cheese, apple chutney & biscuits (V)	6.5
Selection of ice cream & sorbet (V)	£2 (per scoop)

An optional 10% will be added to your bill
If you have any allergies, please let us know and we'll talk you
through our allergen menu

