

# PAPILLON

## bar snacks

gordal olives (ve, gf) - £5.00

smoked almonds (ve, n) - £5.00

chilli rice crackers (ve) - £4.50

bombay mix (ve, n) - £4.00

- all bar snacks: 3 for £12 -

## nibbles and starters

honey-glazed chorizo bites (gf) - £6.50

roasted squash with torn mozzarella, crushed pistachio, hot honey, and fresh basil (v, n, gf\*\*) - £8.75

pesto fries with aioli (n, v, gf\*\*) - £5.75

toasted focaccia with olive oil and balsamic (ve, gf\*\*) - £5.00

padron peppers with smoked salt and chilli oil (ve, gf) - £6.25

chicken liver pâté with caramelised red onion chutney and toasted brioche - £7.75

gochujang chicken bites with black sesame, pickled radish, and parsley - £8.75

soup of the day with toasted plattsville sourdough (ve\*\*, gf\*\*) - £6.25

pork and stornaway black pudding sausage roll with black garlic aioli - £7.25

coriander hummus (ve, n, gf\*\*) with dukkah and toasted pitta - £7.00

bbq pulled jackfruit taco with tequila yoghurt, mint, red onion, and charred lime (ve, gf\*\*) - £8.25

coconut and rose harissa prawns with chillies, pine nuts, and chickpeas on toasted sourdough (n, gf\*\*) - £9.00

## mains

red thai curry with jasmine rice, coconut cream, fresh chillies, and coriander (ve, gf\*\*) - £15.50  
(add: chicken + £3.50 or prawns + £4.50)

miso, soy, & honey glazed salmon supreme with winter greens and garlic and ginger fried rice (gf\*\*) - £18.25

double stacked burger with american cheese, bacon, burger sauce, baby gem lettuce, beef tomato, onion ring, brioche bun, and house fries - £16.75

roasted butternut squash risotto with grana padano and crispy sage (v, gf\*\*) - £14.50

coconut and chickpea pie with winter vegetables, house chips, and chip shop curry sauce (ve, n, gf\*\*) - £15.25

chargrilled 8oz ribeye (gf\*\*) with whole roasted plum tomato, garlic and shallot sauce, and house fries (gf\*\*) - £29.50

pulled lamb tagine with spiced couscous, apricots, garlic yoghurt, flaked almonds, and charred lemon (n) - £18.50

classic fish and chips with haddock, minted mushy peas, chunky chips, lemon, and tartar sauce - £16.50

V - vegetarian      gf - gluten-free  
ve - vegan          gf\*\* - gluten-free option available  
n - nuts              v\*\*/ve\*\* - veggie/vegan option available

please let us know if you have any food allergies!



.....  
stone-baked pizzas  
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roasted squash and pepper with garlic tahini, crispy chickpeas, and coriander (ve) - £13.50

margherita with basil and mozzarella (v) - £12.50

pepperoni with sliced chillies, oregano, and mozzarella - £14.25



pulled ham hock and portobello mushroom with english cheddar and whole grain mustard - £15.00

chicken and 'nduja with hot honey - £15.00

goats cheese and caramelised red onion with rocket and balsamic glaze (v) - £14.00

wild mushroom and gorgonzola with truffle oil (v) - £14.50

garlic bread (v) - £9  
add cheese (v) + £3.00

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sides  
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house chunky chips (ve, gf\*\*) - £4.50

skin-on fries (ve, gf\*\*) - £4.50

spiced couscous (ve) - £4.50

garlic and ginger fried rice (ve, gf\*\*) - £5.00

chip shop curry sauce (ve, gf\*\*) - £4.00

garlic and shallot sauce (gf\*\*) - £4.00



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sandwiches ('til 5 PM monday-saturday)  
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papillon grilled cheese with a three-cheese blend and garlic butter, served on a sourdough roll (v, gf\*\*) - £10.00

chicken, bacon, & avocado with 'nduja mayo, served on a sourdough roll (gf\*\*) - £11.00

falafel with hummus, garlic tahini, and vegan feta, served on sliced sourdough (ve, gf\*\*) - £10.00

beer-battered fish fingers with tartar sauce and minted mushy peas, served on a sourdough roll - £11.00

ploughmans with pâté, english cheddar, pulled ham hock, pickles, chutney, and mustard, served on a sourdough roll - £11.25



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ve - vegan  
n - nuts  
gf - gluten-free  
gf\*\* - gluten-free option available

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desserts  
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winter sticky toffee pudding with salted caramel sauce and vanilla ice cream (v) - £7.50

treacle tart with vanilla ice cream (ve, gf\*\*) - £6.50

spiced apple crumble with rum and raisin ice cream (v, gf\*\*) - £7.00

cookies & cream cheesecake with condensed milk and crushed chocolate chip cookies (v) - £7.00

selection of sorbets & ice creams (v, ve\*\*, gf\*\*) - £6.00

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pesto fries with aioli (n, v, gf\*\*) - £5.75

toasted focaccia with olive oil and balsamic (ve, gf\*\*) - £5.00

padron peppers with smoked salt and chilli oil (ve, gf) - £6.25

chicken liver pâté with caramelised red onion chutney and toasted brioche - £7.75

gochujang chicken bites with black sesame, pickled radish, and parsley - £8.75

soup of the day with toasted plattsville sourdough (ve\*\*, gf\*\*) - £6.25

coriander hummus (ve, n, gf\*\*) with dukkah and toasted pitta - £7.00

coconut and rose harissa prawns with chillies, pine nuts, and chickpeas on toasted sourdough (n, gf\*\*) - £9.00

## sunday roasts

topside of beef (gf\*\*) served pink, with herby roast potatoes, buttered winter greens, carrot and swede mash, red cabbage, yorkshire pudding, and house gravy - £18.50

chicken supreme (gf\*\*) with herby roast potatoes, buttered winter greens, carrot and swede mash, red cabbage, yorkshire pudding, and house gravy - £16.50

gf pie co. vegan pie (v, ve\*\*, n, gf\*\*) with herby roast potatoes, buttered winter greens, carrot and swede mash, red cabbage, yorkshire pudding, and house gravy - £15.50

## mains

red thai curry with jasmine rice, coconut cream, fresh chillies, and coriander (ve, gf\*\*) - £15.50  
(add: chicken + £3.50 or prawns + £4.50)

double stacked burger with american cheese, bacon, burger sauce, baby gem lettuce, beef tomato, onion ring, brioche bun, and house fries - £16.75

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stone-baked pizzas



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goats cheese and caramelised red onion with rocket and balsamic glaze (v) - £14.00

wild mushroom and gorgonzola with truffle oil (v) - £14.50

garlic bread (v) - £9



add cheese (v) + £3.00

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desserts

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selection of sorbets & ice creams (v, ve\*\*, gf\*\*) - £6.00



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sides

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skin-on fries (ve, gf\*\*) - £4.50

sunday veg: red cabbage, winter vegetables (ve, gf\*\*) - £4.00

herb roasted potatoes (ve, gf\*\*) - £4.00

house gravy (ve, gf) - £3.00

honey-glazed pigs in blankets - £6.00