## october/november sample menu

## pass time

bar menu

house focaccia, oil, balsamic  $^{\rm ve}$  £3.0 bloody mary pickled beans  $^{\rm ve\,gf}$  £4.0

welsh rarebit croquettes, branston £6.8 smoked pork rib & fennel croquettes, burnt apple £7.5 crispy oyster mushrooms, szechuan, chili mayo <sup>ve</sup> £7.6

dry aged beef fillet tartare, crisps <sup>gf</sup> £12.6

double cheeseburger £12.5 extra cheese £1.0

## mains

potato gnocchi, chestnut mushrooms, cashews, chanterelles <sup>ve</sup> £17.0 caesar salad, pan-roasted chicken supreme £18.5 perry's cumberland sausages, mash, jus £18.5 beef & cheddar pie, mash, gravy £21.0 bavette steak & fries £17.5 *add peppercorn sauce £2.0* 

sides

fries, aioli <sup>v gf</sup> £5.0 duck fat chips, ketchup <sup>gf</sup> £6.5 green leaf salad <sup>ve gf</sup> £5.2

*puddings* mike's sticky toffee pudding, vanilla ice cream <sup>v</sup> £8.0 dark chocolate sorbet, candied almond <sup>ve gf</sup> £4.0

## @passtime.ldn

speak to staff for allergens vegetarian v vegan ve gluten free gf