

Chef Matt Hewitt at The Six Bells Brentford
Lock

Dishes are (or can be made)
GF - Gluten Free
V - Vegetarian

----- STARTERS -----

Pigeon Breast - Sweetcorn Puree - Pancetta (GF)
£6

Baked Camembert - Red Onion Jam - Toast (V)
£8

Leek & Potato Soup (V)
£6

Scallops - Curried Parsnip Puree - Parsnip Crips (GF)
£9

Smoked Ham Hock Terrine - Aioli - Crostini
£6

----- MAINS -----

Roast Chicken Supreme - Cranberry Stuffing - Goose Fat Roast Potatoes
£14

Confit Pork Belly - Crackling - Goose Fat Roast Potatoes (GF)
£15

Roast Hampshire Sirloin - Yorkshire Pudding - Goose Fat Roast Potatoes
£16

Mediterranean Vegetable Wellington - Roast Potatoes - Yorkshire Pudding (V)
£14

Celeriac & Apple Risotto - Chestnut - Truffle Oil (GF, V)
£14

Lamb Rump - Cauliflower Puree - Cauliflower Cous Cous - Pancetta - Chocolate Jus (GF)
£18

Hampshire Fillet Steak - Fries - Rocket, Parmesan & Beetroot Salad (GF)
£28

----- SMALLER BEINGS -----

Order before 6:30pm Monday - Thursday and one child eat
half price with any adult ordering a full main course.

----- SIDES -----

Sautéed Greens £4
Hand Cut Chips £3
Truffled Gnocchi £3.5
Confit Carrots £3.5

MAINS
Grilled Chicken
Scampi
Beef Burger
Sausages

Choose mash or hand cut chips, peas or beans

£7

ALLERGENS

Please advise a member of staff of any food allergies or intolerances.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen it is not possible to guarantee our dishes are 100% allergen free.