

Chef Matt Hewitt at The Six Bells Brentford
Lock

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

----- 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
£9

Smoked Ham Hock Terrine - Aioli - Crostini
£6

----- MAINS -----

Cornfed Chicken Breast - Parsnip Puree - Potato Fondant - Tarragon Jus GF
£15

Cod - Polenta - Crispy Capers
£18

Celeriac Risotto - Smoked Apple - Chestnut - Truffle Oil
£15

Lamb Rump - Cauliflower Puree - Cauliflower Cous Cous - Chocolate Jus
£18

Hampshire Fillet Steak - Chips - Bearnaise
£28

Pork Belly - Fondant - Red Cabbage Puree - Jus
£16

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

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

MAINS

Grilled Chicken

Scampi

Beef Burger

Sausages

Choose mash or hand cut chips, peas or
beans

£7

--- SIDES ---

Sautéed Greens £4

Hand Cut Chips £3

Truffled Gnocchi £3.5

Confit Carrots £3.5

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.