

PAPILLON

bar snacks

gordal olives (ve, gf) - £5.00

smoked almonds (ve, n) - £5.00

chilli rice crackers (ve) - £4.50

pretzels (ve) - £4.00

- all bar snacks: 3 for £12 -

nibbles and starters

honey-glazed chorizo bites (gf**) - £6.50

roasted butternut squash with coriander, pomegranate molasses, and smoked feta (v, ve**, gf**) - £8.75

pesto fries with garlic aioli and parmesan (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

duck liver pâté with spiced pear chutney and toasted sourdough - £7.75

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

buffalo chicken tenders - £8.75

black pudding scotch egg with bread and butter pickles and hp sauce - £7.25

roasted red pepper hummus with crispy chickpeas, sweet peppers, and toasted flatbread (ve, gf**) - £7.00

plum tomato and whipped ricotta tart (ve**) - £8.25

panko crumbed king prawns with a katsu curry dip - £11.00

mains

tikka masala with coriander rice, fresh chillies, and fresh coriander (ve, n, gf**) - £16.50
(add: chicken + £4.00 or prawns + £4.50)

baked hake supreme with butterbean cassalette, lemon & parsley butter, and toasted sourdough (gf**) - £18.25

double stacked burger with american cheese, bacon, burger sauce, baby gem lettuce, beef tomato, onion ring, brioche bun, and house fries - £17.00

rigatoni puttanesca with tomatoes, olives, rosemary, capers, and parmesan (v, ve**, gf**) - £15.00
(add: chicken + £4.00 or prawns + £4.50)

vegan pie of the day with homemade mashed potatoes, maple-glazed winter vegetables, and house gravy (ve, n, gf**) - £15.50

chargrilled 8oz ribeye with whole roasted plum tomato, diane sauce, and chunky chips (gf**) - £31.00

slow roasted vegetable tagine with coriander rice (ve, n, gf**) - £18.50
(we recommend adding: slow roasted house brisket + £3.50)

classic fish and chips with haddock, mushy peas, chunky chips, lemon, and chip shop curry - £18.50

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!



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stone-baked pizzas
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roasted mediterranean veg with onion,
confit garlic oil, and chilli flakes (ve) - £14.00

margherita with basil and mozzarella (v) - £13.00

pepperoni with sliced chillies, oregano, and
mozzarella - £15.00

parma ham with rocket, sundried tomatoes,
and balsamic glaze - £15.50

spicy beef and bacon with pepperoni and
hot honey - £16.00

wild mushroom and parmesan with
truffle oil (v) - £15.00

pesto chicken with rocket and parmesan (n) - £15.00

garlic bread (v) - £10.00
add cheese (v) + £3.00

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sides
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house chunky chips (ve, gf**) - £5.00

skin-on fries (ve, gf**) - £5.00

maple roasted winter veg (ve, gf**) - £5.00

coriander rice (ve, gf**) - £5.00

chip shop curry sauce (v) - £4.00

diane sauce (v) - £4.00

toasted flatbread (ve) - £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 onion marmalade, served on a sourdough
roll (v, gf**) - £10.50

chicken, bacon, & avocado with aioli, served on
a sourdough roll (gf**) - £12.50

falafel with red pepper hummus, onion, roasted bell
peppers, and confit garlic oil, served on sliced
sourdough (ve, gf**) - £12.00

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

cold cuts with salami, pepperoni, parma ham, rocket,
mozzarella, and balsamic glaze, served on
a sourdough roll (gf**) - £11.25

v - vegetarian
ve - vegan
n - nuts
gf - gluten-free
gf** - gluten-free option available

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desserts
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sticky toffee pudding with caramel and ginger
ice cream (v) - £7.50

vegan chocolate brownie with toffee ice cream
and toffee sauce (ve, gf**) - £6.50

spiced apple crumble with hot custard or
vanilla ice cream (v, gf**) - £7.00

black forest cheesecake (v, gf**) - £7.00

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

selection of british cheeses with fig chutney,
plattsville sourdough, and crackers (v) - £10.50