

# PUB MENU

## SMALL

- PEANUTS**, Sriracha, Worcestershire, Brown Sugar 4
- SCOTCH EGG**, Soft Boiled Farm Egg, Pork Sausage, Stout Mustard 8
- Herb Marinated **OLIVES**, Dinon White Anchovies 8
- PORK RINDS**, Nacho Cheese Powder 9
- Pot of Assorted House-Made **PICKLES** 9
- Mustard Glazed **SOFT PRETZEL**, Welsh Rarebit 11
- OYSTERS** on the Half Shell, Champagne Mignonette 4 / 21 / 36

## MEDIUM

- CORNISH PASTY**, Piccalilli, Chutney, Greens 14
- Seasonal Lettuce **SALAD**, Raw and Roasted Vegetables, Penta Creme, Crispy Kale, Herb Buttermilk Dressing 14
- BUBBLE AND SQUEAK**, Barbers Cheddar, Slagel Farm Egg 15
- Date Glazed Roasted **BONE MARROW**, Roasted Figs, Aged Balsamic Vinegar, Date-Turmeric Bread, Wild Meyer Lemon Salad 16
- Seasonal **VEGETABLE KORMA**, Paneer Cheese, Cilantro Relish, Cucumbers, Fried Onions, Socca Chips, Naan 18
- PLOUGHMAN'S**, House Rashers, Smoked Ham, Cheddar, Spicy Pickles, Brown Bread 20

## LARGE

- Slagel Farms Beef **BURGER** Caramelised Onion, House Potato Bap, Chips, Malt Vinegar Mayonnaise 20
- Haddock **FISH AND CHIPS**, English Pea Purée, Malt Vinegar Mayonnaise, Sauce Gribiche 21
- 21 Day Dry Aged **RIBEYE STEAK**, House Cut Chips, Malt Vinegar Mayonnaise 40

Executive Chef Bo Fowler | Sous Chef Rey Cavers  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may cause illness  
A gratuity of 20% will be added to parties of 6 or more  
Not all ingredients are listed, please inquire with your server if you have allergies

Owen & Engine supports and values its relationships with local farmers, artisans, and foragers that make what we do possible  
We are continually preserving the farmers and foragers work so we may serve you their wonderful produce year round

**\*\*A 2% service fee will be added to all checks which goes towards employee healthcare. Please let your server know if you would prefer to opt out.**