



Dinner Menu

Nibbles & snacks

Marinated olives £6

Soy & maple roasted pumpkin seeds £5

Padron pepper with chilli salt £6

Fresh focaccia with olive oil & balsamic £6

Taiwanese chicken bao bun £10

Fanhams fried mushrooms with herb mayonnaise (ve) £10

Starters

Beetroot, cherry, lovage £12

Buratta, peach, basil emulsion, endive £12

Slow poached egg, asparagus, pea, beans, crispy parma ham £12

Charred mackerel, kohlrabi, apple, dill, buttermilk £12

Mains

Fanhams burger £22

maple beef shin, garlic aioli, Monterey jack cheddar, tomato, gem and gherkin, chunky chips, Fanhams seasoning

Plant based burger £20

Buttermilk plant based burger with tomato chutney, lettuce, tomato, gherkin, mayo, charcoal bun, chunky chips, Fanhams seasoning

Fish and chips £20

Tempura haddock, salt & vinegar chips, minted peas, burnt lemon, curry sauce and homemade tartare sauce

Try our vegan version with Tempura banana blossom £18



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Mains continued...

Fanham's Caesar salad £18

Char grilled chicken breast, grilled baby gem, crispy anchovy, parmesan crisp, Caesar emulsion, crouton

Jacobs ladder with beef fat baby gem, celeriac salad cream, crispy onion £30

Pan fried hake, romesco sauce, semi dried tomato, courgette £24

Bucatini with crab, fennel, chilli & citrus crumb £20

Bucatini Cacio e Pepe £17

Crispy tofu, carrot, bok choy, house made kimchi, soy pumpkin seeds, lemongrass & mirin dressing
£16

Sides

Confit garlic & chive mash £6

Chips with fanham's seasoning £6

Tender stem with pickled red onion £6

Fanham's side salad £6

Desserts

Summer berry Eton mess, crunchy meringue, elderflower sorbet £12

Sticky toffee pudding, malted toffee sauce, salted caramel ice cream £12

Chocolate parfait, peanut snickers, hobnob crunch £12

Cheese selection of the week, chutney, grapes, crackers £12