



Evening Menu

Wed-Fri until 7pm
2 courses + drink* £20

*T&C's apply

Where possible ingredients have been locally sourced and are homemade. All dishes are cooked to order and are served as complete meals. Occasionally we will have some specials so please ask your server.

Starter

*Homemade soup of the day served with freshly baked bread
and flavoured butter £5.95*

*Spiced pork arancini, arrabiata sauce and pickled radish
£6.50*

*Blue cheese mousse, prune ketchup, candied pecans, braised
celery and truffled honey £6.95*

*Gin cured gravlax, textures of cucumber and a lemon emulsion
£6.95*

Rillettes of confit duck, orange gel and pickled beetroot £6.50

Main Course

Braised belly of pork, apple and vanilla puree, confit potato, hispi cabbage and cider jus £15.95

Pan seared guinea fowl, petit pois a la francaise, boulangere potatoes, torched gem lettuce and port jus £14.95

Roasted chicken supreme with a chorizo, tomato and butterbean cassoulet and tender stem broccoli £13.95

8oz Sirloin of Derbyshire beef, confit tomato, Portobello mushroom and homemade double cooked chips £19.95*

Surf and turf it with wild South Atlantic king prawns for £4.95

Pan fried sea bream, parmentier potatoes, seafood bisque, pea puree and samphire £14.95

Mediterranean vegetable and vegan cheese strudel served with a roasted tomato sauce and herb salad £11.95

Rigatoni puttanesca, parmesan and wild rocket £12.95

Extras - £2.95

Olives, Homemade bread, Steak sauce, Seasonal veg, Salad, Homemade double cooked chips, Onion rings

To finish

See our specials blackboard for our daily choices of homemade desserts. Also why not try one of our freshly brewed Heavenly coffees from £2.50.

FOOD ALLERGIES: Please make us aware on booking or alert a member of staff if you have any concerns

*£5 supplement chargeable and drink restrictions apply