



Evening Menu

Wednesday and Thursday enjoy any starter and selected main for £15*

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 detailed on the blackboard.

Starter

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

Duck croquettes with pickled carrots, pistachio pesto and parmesan crisp £6.50

Red wine poached fig bruschetta and honey whipped goat's cheese £6.25

Pan fried squid with a pineapple, red onion and coriander salsa, scallions and rice cracker £6.50

Rabbit and black pudding terrine, lightly pickled wild mushroom, elderflower jelly and truffle £6.95

Main Course

*Pan fried salmon, varieties of beetroot, asparagus and rum and watermelon pure £14.95**

BBQ lamb rack, fondant potato, baby leeks, peas, fresh and pureed blackberries £17.95

Pan fried chicken breast, tempura asparagus, charred corn, chestnut mushroom and mustard crème sauce £13.95*

Steak - see specials board for today's choice, served with hand cut salt and malt chips, slow roasted tomato and portabella mushroom - Surf and turf it with wild South Atlantic king prawns for £4.95

Slow cooked pork belly, confit rainbow carrots, turnip remoulade and fresh apple £14.95*

Glazed beef short rib, creamed potatoes, shallots and butternut disks and puree £15.95*

Pistachio gnocchi, charred baby gem, poached peach, homemade pesto and soured tomatoes £12.95*

Extras - £2.95

Olives, Homemade bread, Steak sauce, Seasonal veg, Salad, Hand cut salt and malt chips, Onion rings

Dessert

Chocolate tart, white chocolate, chocolate crumb and raspberry sorbet £6.25

Pineapple tarte tatin, pineapple fritter with desiccated coconut and rum ice cream £5.95

Rhubarb and custard - set custard with poached rhubarb, rhubarb gel, rhubarb sorbet and ginger biscuit £5.95

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