

EVENING MENU (6-9pm)

STARTERS

Soup of the day, fresh artisan bread & butter £4.50

Garden salad of curly endive, cherry tomatoes, cucumber, poached duck egg, croutons, red wine vinaigrette £6.00

Ham terrine, black pudding fritters, pork crackling, piccalilli & smooth gel £7.50

Crispy local rabbit confit, prunes, carrots, parsnips, pickled kohlrabi, game sauce £7.50

Deep sea scallops & langoustine ravioli, vegetable julienne, roasted red peppers, tomato & langoustine bisque, sorrel, dill £10.95

MAIN MEALS

Chic peas & spinach biryani, mixed vegetable bhaji, mint yoghurt drink £11.95

Aubergine Cannelloni filled with sautéed leeks and spinach, goats cheese, tomato fondue, rocket leaves, pine nuts and herb oil £12.50

British steak burger, chips, lettuce, onions, cheddar cheese or Kashmiri tomato chutney, salad £12.50

Crispy beer battered fresh haddock fillet, chips & mushy peas £12.95

Corn fed chicken breast, Thai oriental spiced butter, pak choi, confit potato, saffron coconut cream, carrot puree £14.50

Pan roasted cod fillet, baby turnips, Brussels sprouts, mussel & pancetta veloute £16.50

Slow cooked lamb Henry shoulder, celeriac & leek puree, mashed potatoes, broccoli, lamb & mint reduction £17.50

Beef rump steak, pureed smoked cauliflower, wilted spinach, burnt onion, gratin potatoes, red wine Jus £21.95

Local venison striploin, buttered green vegetable texture of carrot, caramelised shallots, port & juniper berry sauce £22.50

SIDES

Side salad £2.50

Chips £3.25

Garlic bread £3.25

Beer battered onion rings £3.25

Garlic bread with cheese £3.75