

# EVENING MENU (6-9pm)

## STARTERS

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

Tomato garden, mozzarella, watermelon, basil, parmesan, pine nut & balsamic glaze £7.50

Chicken, ham & leek terrine, fennel carpaccio, compressed juicy pineapple cubes, salsa & pork crackling £7.95

Cured sea trout fillet, beetroot, gin, cucumber, quail eggs, crème fraiche & goat cheese snow £9.95

Seared British Isles sea king scallops, cauliflower, shellfish infused rapeseed oil & crispy cured bacon £11.50

## MAIN MEALS

Vegetarian biryani – chickpeas, spinach, onion bhaji, garlic & mint yoghurt drink £11.95

Grilled aubergine cannelloni, goats cheese, leeks, spinach, tomato fondue & wild rocket £12.50

Steak burger, mature cheddar cheese, spiced tomato chutney, battered onion ring, salad & match stick fries £12.50

Tagliatelle pasta – wild mushrooms, asparagus, onions, garlic & truffled light cheese sauce £12.95

Beer battered fresh haddock fillet, mushy peas, tartare sauce & hand cut chips £12.95

Coconut chicken & prawn curry, steamed rice, naan bread & mango chutney £14.50

Oriental spiced risotto – crab, salmon, king prawns, lemongrass, chillies & soy sauce £15.00

Slow roasted lamb shoulder, green pea puree, sea salt glazed carrots, garlic mashed potatoes, red currant & mint sauce £17.50

Hake & sea scallops, Savoy cabbage, foraged samphire, crushed new potatoes & saffron veloute £18.00

Duck breast, vanilla parsnip puree, tender stem broccoli, creamed potatoes, pickled cherries and port wine £18.50

Beef rump steak, wild mushrooms, cherry vine tomatoes, Swiss chard, potato Anna, Shiraz £22.95

## SIDES

Side salad £2.50

Chips (Thick cut/French fries) £3.50

Beer battered onion rings £3.50

Garlic bread £3.95

Garlic bread with cheese £4.50