

EVENING MENU (6-9pm)

STARTERS

Soup of the day with bread and butter £4.50

Chicken liver parfait, truffle oil, sourdough toast & salad leaves £6.95

Crumpet, avocado ice cream, roasted vegetable provencale, basil chilli oil £7.95

Smoked haddock tart, leek & potato ragout, confit egg yolk & haddock veloute £10.50

Scallop, langoustine & salmon ravioli with shellfish & sweet pepper bisque £11.50

MAIN MEALS

British beef burger, spiced tomato chutney, melted cheese, salad & match stick fries £12.50

Potato "risotto", baby spinach, sautéed wild mushrooms, mozzarella cheese & dried potato skin crumb £12.50

Fresh haddock in crispy beer batter, mushy peas, twice cooked chips £12.95

Roasted chicken breast, cauliflower cheese, celeriac, lemon & orange gel, Madeira sauce £16.00

Sharing vegetarian curry platter – onion bhaji, kofta masala, sweet potato & dal, raita & palatha £17.50

Pork belly & black pudding bonbon, apple, carrot, broccoli, miniature fondant potatoes & cider mustard sauce £17.50

Lamb shoulder with pomme boulangere, root vegetable puree, winter greens & lamb reduction £18.95

Atlantic cod, Jerusalem artichokes, leeks, courgettes, pancetta, pickled mussels & native oyster velouté £20.00

Woodland venison, Riesling braised red cabbage, charred onion, turnips & juniper jus £24.00

SIDES – All £4.00

Rocket leaves with rapeseed oil and parmesan cheese

Thick chips

French fries

Beer battered onion rings

Garlic bread

Garlic bread with cheese