

EVENING MENU (6-9pm)

STARTERS

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

Crispy goats cheese arancini with caramelised shallots & beetroot £7.25

Wood pigeon breasts, confit leg pastillas, pickled shimeji mushrooms, pigeon & chocolate sauce
£7.50

Crab meat salad, cucumber, radish, chives, sorrel & lime emulsion £10.50

Ravioli of Isle of Skye scallops, langoustines, salmon, vegetable julienne, deep sea bisque £10.95

Venison loin tartare, wild mushroom ketchup, smoked garlic mayonnaise & baby shoots £11.50

MAIN MEALS

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

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

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

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

Guinea fowl breast, confit legs, pearl barley and chorizo risotto, charred spring onions &
tarragon sauce £16.50

Cumbrian lamb "King Henry", spring greens, mashed potatoes, sea salt baked celeriac puree,
lamb & mint reduction £17.50

12 hour sous vide & pan-fried collar pork, king scallops, apples, creamed cabbage, baby turnips,
cider and mustard sauce £19.50

Turbot fillet, curried cauliflower & spinach, parmesan cheese, coconut cream, coriander £18.95

British beef rump steak, gratin potatoes, burnt shallots, glazed carrots, watercress, thyme &
garlic cream £21.95

SIDES

Side salad £2.50

Chips £3.50

Garlic bread £3.50

Beer battered onion rings £3.50

Garlic bread with cheese £3.95