

EVENING MENU (6-9pm)

STARTERS

Soup of the day with bread and butter £4.50

Soused fresh mackerel fillet, cucumber, sorrel, smoked red pepper & tomato gel £7.25

Confit beef tomato, chilled tomato consommé, bocconcini mozzarella & asparagus spears £7.90

Slow roasted valley pigeon breast salad, parma ham & Romesco sauce £8.50

Crispy braised pork & black pudding croquette, salad of apples, celery & walnuts £8.95

MAIN MEALS

British beef burger, caramelised onions, hot spiced melted cheese, salad & match stick fries
£12.50

Wild mushrooms, Italian risotto, baby spinach, parmesan, rocket leaves & truffle oil £12.50

Tagliatelle pasta with roasted vegetables, sun blushed tomatoes, olives, parmesan cheese & basil
pesto cream £12.75

Fresh haddock in crispy beer batter, mushy peas, hand cut chips £12.95

Cauliflower, pea & spinach bhuna masala, coconut milk, steamed basmati rice, vegetable pakora
& kachumber salsa £12.95

Pork chop, caramelised cauliflower puree, cabbage, black pudding, mashed potatoes, cider &
pancetta Jus £14.50

Hake fillet, roast new potatoes, asparagus, pickled fennels, chorizo & crab veloute £15.75

Gressingham duck breast, beetroot & cherry puree, pickled cherries, spring greens, fondant
potato & Madeira sauce £18.00

Slow cooked lamb shoulder, minted pea puree, green beans, braised carrots, lamb & red wine
reduction £18.50

Beef rump steak, shallot puree, roasted cherry tomatoes, sautéed wild mushrooms, twice cooked
chips £19.50 *add peppercorn sauce £2.50*

SIDES – All £4.00

Bowl of mixed salad

Garlic bread with cheese

Hand cut chips

French fries

Beer battered onion rings

Cauliflower cheese

Green beans

Buttery mashed potatoes