

EVENING MENU

nibbles

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| Garlic ciabatta 4 | Halloumi fries, honey & cajun mayonnaise 6 |
| with cheese or tomato 4.5 | Warm focaccia, olive oil, balsamic reduction 4.5 |
| with cheese & tomato 5 | Gordal olives, sweet lemon, olive oil, rock salt 4 |

small plates/starters

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| SOUP OF THE DAY (V) 6.5 warm bread roll | CRISPY LAMB FRITTERS 9.5 red onion marmalade, mint mayonnaise |
| BANG BANG CAULIFLOWER (V) 8 sriracha sauce | SMOKED HADDOCK GNOCCHI 9 parsley velouté, Parmesan shavings |
| SAUTÉED WILD MUSHROOMS (V) 8.5 toasted ciabatta, Manchego | SAUTÉED KING PRAWNS & PANCETTA 10 garlic cream sauce, toasted flatbread |
| BREADED BRIE (V) 8.5 chilli jam, candied cashew nuts | TEMPURA KING PRAWNS 10 sweet chilli & aioli dip |
| CHEF'S HOMEMADE PATÉ 9 chutney, warm toasted sourdough | SALMON 10 creamed leek mash, horseradish rarebit |
| BLACK PUDDING 9 spiced Mexican cheese fritter, tzatziki salad | GAMBAS PIL PIL 11 chilli, garlic, olive oil, pesto flatbread |
| SWEET 'N' SPICY STICKY CHICKEN 9.5 toasted sesame seeds, spring onion | |

sides

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| Fries / chunky chips 4 | Rocket, sunblushed tomato, Parmesan, balsamic salad 5 |
| Salt & pepper fries 5 | Loaded fries, garlic, chilli, chorizo, cheese 7 |
| Parmesan & truffle fries 6 | Sweet potato fries 5 |
| Battered onion rings 4 | |

main s

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| CHICKEN PARMIGIANA 18 butterflied chicken breast panko-coated, provencale sauce, mozzarella, straw potatoes |
| SLOW ROASTED PORK BELLY 18.5 sautéed autumn greens, garlic mash, apricot & red wine reduction |
| ROAST BREAST OF DUCK 19.5 pan roast sweet potato, parsnip purée, pak choi, wild berry & orange sauce |
| BEER BATTERED HADDOCK 18 hand cut chips, mushy peas, tartare sauce |
| GRILLED SALMON SUPREME 19.5 creamy celeriac & truffle risotto, charred broccoli |
| HOMITY PIE 18 cheese, leek & potato, roast baby vegetables |
| OFFICE BURGER 18 red onion marmalade, creamed goats' cheese, house slaw, onion rings, fries |
| MOROCCAN SPICED CAULIFLOWER 18 harissa, pomegranate, parsley, almonds, cous cous |
| PAN FRIED KING PRAWNS 19.5 confit garlic, fresh chilli, tomatoes, olive oil, fluffy rice, flatbread |

steaks

all served with chunky chips, rocket salad, roasted baby tomatoes

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| 8oz SIRLOIN STEAK 25 |
| 6oz FILLET STEAK 29 |
| 10oz RIB EYE 27.5 |
| Add sauce - blue cheese, peppercorn, Diane, red wine, garlic & chilli butter - 3 |

Food allergies or intolerances as our menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, milk along with other potential health precautions. For more information, please speak with a manager and find out how we may be able to adapt our menu to suit your needs.

the Office.
BAR & RESTAURANT