

EVENING MENU



Nibbles

**GORDAL OLIVES,
ORANGE ZEST & THYME** £5.00

**FLATBREAD BRUSCHETTA,
PESTO, BALSAMIC** £5.00

**GOUGÈRES, CHEESY
CHOUX PUFFS** £6.00

**HALLOUMI FRIES, CAJUN
MAYONNAISE** £6.00

GARLIC CIABATTA £4.25
WITH CHEESE OR TOMATO £5.00
WITH CHEESE & TOMATO £5.75

Starters & Small Plates

PANKO COATED BRIE £7.95
CHILLI & TOMATO JAM

PORK BELLY SKEWER £9.95
KOREAN GLAZE, APPLE KIMCHI, SESAME

HOMEMADE CHICKEN LIVER PÂTÉ £8.50
SMOKED APPLE & CHERRY PRESERVE

SEARED CHILLI BEEF, NOODLES £9.95
BLACK PEPPER SOY GLAZE, PAK CHOI, CORIANDER & LIME

COD BON BONS £8.95
TARTARE EMULSION, LEMON

CURED SALMON & PRAWN SALAD £9.95
BRIOCHE, BEETROOT CRÈME FRAÎCHE, DILL

'CHEF'S DAILY SOUP' £6.95
FRESH MARKET INGREDIENTS, WARM ARTISAN BREAD

SMOKED HADDOCK FISHCAKE £8.95
POACHED EGG, WHOLEGRAIN MUSTARD SAUCE, WATERCRESS

WHIPPED GOATS CHEESE £7.95
CROÛTES, STRAWBERRIES, LIME & BEETROOT GEL

Fish

FILLET OF SEABASS £21.00
SMOKED FISH BRANDADE, ROMESCO SAUCE, CRISPY CHICKPEAS, LEMON AIOLI

FILLET OF SALMON £21.00
PEA & ASPARAGUS, DUCHESS POTATO, BROWN SHRIMP BUTTER

BEER BATTERED HADDOCK £19.00
HAND CUT CHUNKY CHIPS, HOMEMADE MUSHY PEAS, TARTARE SAUCE

Meat

SLOW COOKED PORK BELLY ROULADE £20.00
BLACK PUDDING CROQUETTE, APPLE & CELERIAC REMOULADE, MUSTARD SAUCE

CHARRED CHICKEN BREAST £20.00
WILD MUSHROOM, GARLIC & THYME VELOUTÉ, CRISPY POTATO TERRINE, TENDER STEM BROCCOLI

HAND CRAFTED BURGER £18.95
CHOOSE YOUR TOPPING - RED ONION & GOATS CHEESE / SMOKED BACON & CHEDDAR / SPICY SALSA & CHEDDAR
SERVED WITH HOUSE SLAW, SKIN ON FRIES, CRISPY ONION RINGS

FIVE SPICE DUCK BREAST £22.00
PAK CHOI, ROAST CARROT, CRISPY LAYERED POTATO, RASPBERRY & BALSAMIC JUS

BREADED CHICKEN SCHNITZEL £20.00
GARLIC BUTTER, SAUCE VIERGE, SPINACH & FRIES

DRY AGED 8OZ BRITISH SIRLOIN STEAK £26.00
DRY AGED 6OZ BRITISH FILLET OF BEEF £35.00
SHALLOT PURÉE, HAND CUT CHUNKY CHIPS, ROCKET, CRISPY ONIONS