

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

Starters & Small Plates

PANKO COATED BRIE CHILLI & TOMATO JAM	£7.95
PORK BELLY SKEWER KOREAN GLAZE, APPLE KIMCHI, SESAME	£9.95
HOMEMADE CHICKEN LIVER PÂTÉ SMOKED APPLE & CHERRY PRESERVE	£8.50
SEARED CHILLI BEEF, NOODLES BLACK PEPPER SOY GLAZE, PAK CHOI, CORIANDER & LIME	£9.95
COD BON BONS TARTARE EMULSION, LEMON	£8.95
CURED SALMON & PRAWN SALAD BRIOCHE, BEETROOT CRÈME FRAÎCHE, DILL	£9.95
'CHEF'S DAILY SOUP' FRESH MARKET INGREDIENTS, WARM ARTISAN BREAD	£6.95
SMOKED HADDOCK FISHCAKE POACHED EGG, WHOLEGRAIN MUSTARD SAUCE, WATERCRESS	£8.95
WHIPPED GOATS CHEESE CROÛTES, STRAWBERRIES, LIME & BEETROOT GEL	£7.95

Fish

FILLET OF SEABASS SMOKED FISH BRANDADE, ROMESCO SAUCE, CRISPY CHICKPEAS, LEMON AIOLI	£21.00
FILLET OF SALMON PEA & ASPARAGUS, DUCHESS POTATO, BROWN SHRIMP BUTTER	£21.00
BEER BATTERED HADDOCK HAND CUT CHUNKY CHIPS, HOMEMADE MUSHY PEAS, TARTARE SAUCE	£19.00

Meat

SLOW COOKED PORK BELLY ROULADE BLACK PUDDING CROQUETTE, APPLE & CELERIAC REMOULADE, MUSTARD SAUCE	£20.00
CHARRED CHICKEN BREAST WILD MUSHROOM, GARLIC & THYME VELOUTÉ, CRISPY POTATO TERRINE, TENDER STEM BROCCOLI	£20.00
HAND CRAFTED BURGER CHOOSE YOUR TOPPING - RED ONION & GOATS CHEESE / SMOKED BACON & CHEDDAR / SPICY SALSA & CHEDDAR SERVED WITH HOUSE SLAW, SKIN ON FRIES, CRISPY ONION RINGS	£18.95
FIVE SPICE DUCK BREAST PAK CHOI, ROAST CARROT, CRISPY LAYERED POTATO, RASPBERRY & BALSAMIC JUS	£22.00
BREADED CHICKEN SCHNITZEL GARLIC BUTTER, SAUCE VIERGE, SPINACH & FRIES	£20.00
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	

Pasta

KING PRAWN, CRAB, CHILLI & LEMON LINGUINE LIGHT CREAM VELOUTÉ	£18.00
ROAST CHICKEN LINGUINE PEAS, EDAMAME, TARRAGON, CREAM & PARMESAN	£17.00
PEA & GOATS CHEESE LINGUINE TOASTED PINE NUTS, ROCKET	£16.00
CHICKEN & CHORIZO PENNE BASIL, ROAST TOMATO CREAM SAUCE	£17.00
PENNE ARRABBIATA GARLIC, CHILLI, TOMATO & OLIVE OIL	£15.00

Sides

HAND CUT CHUNKY CHIPS / SKIN ON FRIES	£5.50
CRISPY LAYERED POTATO	£7.50
SWEET POTATO FRIES	£6.25
SWEET GLAZED CARROTS	£7.50
CRISPY ONION RINGS	£5.25
CREAMY GARLIC MUSHROOMS	£5.95
SAUTÉED GREEN VEGETABLES & SHALLOTS	£7.50
ROCKET, SUN-BLUSHED TOMATO & PARMESAN SALAD BALSAMIC DRESSING	£5.95
HOUSE SALAD, FRENCH DRESSING	£4.95
STEAK SAUCES PEPPERCORN/DIANE/RED WINE JUS	£4.00

Desserts

VANILLA CHEESECAKE SUMMER BERRY COMPÔTE, MERINGUE, ELDERFLOWER	£7.95
WHITE CHOCOLATE CRÈME BRÛLÉE SHORTBREAD	£7.95
STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	£7.95
VEGAN CHOCOLATE & TOFFEE TRILLIONAIRES TART VANILLA ICE CREAM	£7.95
LEMON POSSET BLUEBERRIES, GRANOLA, VANILLA CREAM	£7.95
CHOCOLATE, BANANA & TOFFEE KNICKERBOCKER GLORY	£7.95
CHEESE & BISCUITS ACCOUTREMENTS	£9.95
SELECTION OF ARTISAN ICE CREAMS & SORBETS	£6.95

Drinks

AMERICANO	£3.50
FLAT WHITE	£3.75
CAPPUCCINO	£3.75
LATTE	£3.75
ADD A FLAVOURED SYRUP (CARAMEL, VANILLA, HAZELNUT, CINNAMON, GINGERBREAD)	£0.60
ESPRESSO	£3.25
DOUBLE ESPRESSO	£3.50
MACCHIATO	£3.75
MOCHA	£3.95
HOT CHOCOLATE WITH CREAM & MARSHMALLOWS	£3.95 £4.50
LIQUEUR COFFEE	£7.95
TEA/HERBAL TEA	£3.00
OAT & SOYA MILK	£0.40

DECAF TEA & COFFEE AVAILABLE

FOOD ALLERGIES & INTOLERANCES:

PLEASE ASK A MEMBER OF STAFF FOR INFORMATION