

EVENING MENU



Nibbles

GORDAL OLIVES, OLIVE OIL,
GARLIC & THYME £5.00

ROSEMARY & SEA SALT BAKED
FOCACCIA, OLIVE OIL &
BALSAMIC £4.50

HALLOUMI FRIES, NDUJA
MAYONNAISE £6.00

FLATBREAD, WHIPPED FETA,
CANDIED PISTACHIOS, HONEY
DRESSING £5.00

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

Starters & Small Plates

CRISPY BLACK PUDDING & PORK BELLY BON BON'S £10.95
APPLE PURÉE, PICKLED SHALLOTS, WHOLEGRAIN MUSTARD DRESSING

HOMEMADE CHICKEN LIVER PÂTÉ £8.95
CRANBERRY & ORANGE CHUTNEY, TOASTED SOURDOUGH

CHEF'S DAILY SOUP £6.95
SERVED WITH WARM ARTISAN BREAD

PAN-FRIED KING PRAWNS £11.50
ROAST PANCETTA, GARLIC CREAM SAUCE, FOCACCIA

BANG BANG CAULIFLOWER £8.50
SPICED GLAZE, GINGER, SESAME & SPRING ONIONS

SMOKED SALMON FISHCAKE £8.95
LEMON & DILL CREAM SAUCE, DRESSED ROCKET

WHIPPED GOATS CHEESE £8.95
BEETROOT, CANDIED WALNUTS, BASIL OIL & CROUTES

ASIAN CHICKEN NOODLE SALAD £10.95
CRISPY VEGETABLES, TAMARIND DRESSING

Fish

BEER BATTERED HADDOCK £21.00
HAND CUT CHUNKY CHIPS, MUSHY PEAS, TARTARE SAUCE

SEABASS £23.00
SEAFOOD RISOTTO, LEMON VINAIGRETTE

SALMON FILLET £22.00
CHORIZO, NEW POTATO & MIXED BEAN CASSOULET

Meat

TRADITIONAL ROAST TURKEY £20.00
ROAST POTATOES, PIGS IN BLANKETS, STUFFING, FESTIVE VEGETABLES, RICH TURKEY GRAVY

ROASTED DUCK BREAST £23.00
PARSNIP TWO WAYS, BUTTERED GREEN BEANS, POTATO PAVÉ, CHERRY & PORT SAUCE

ROAST CHICKEN BREAST £20.00
MUSHROOM & PANCETTA SAUCE, EDAMAME BEANS, CHARRED CARROT, POMMES FRITES

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

SLOW COOKED PORK BELLY £22.00
BRAISED RED CABBAGE, CELERIAC PURÉE, CRISPY POTATO, BORDELAISE SAUCE

DRY AGED 8OZ BRITISH SIRLOIN STEAK £28.00
DRY AGED 6OZ BRITISH FILLET OF BEEF £38.00
ROASTED MUSHROOMS, VINE TOMATOES, CHUNKY CHIPS, CRISPY ONIONS

Pasta

FLAKED SALMON & KING PRAWN LINGUINE PEAS, CREAM & CHIVE VELOUTE	£19.00
CREAMY TUSCAN CHICKEN PENNE SUN-DRIED TOMATOES, SPINACH & PARMESAN	£19.00
NDUJA RIGATONI CREAMED GOATS CHEESE, ROCKET	£18.00
WILD MUSHROOM PENNE BASIL CREAM, ROASTED PINE NUTS, PARMESAN	£17.00
PENNE ARRABBIATA CONFIT GARLIC, MUSHROOMS, SUN-DRIED TOMATOES, CHILLI & TOMATO SAUCE	£17.00

Sides

HAND CUT CHUNKY CHIPS / SKIN ON FRIES	£5.50
SWEET POTATO FRIES	£6.25
ROAST POTATOES	£5.50
LOADED FRIES	£7.95
CRISPY ONION RINGS	£5.25
CREAMY GARLIC MUSHROOMS	£5.95
FESTIVE VEGETABLES	£5.50
PIGS IN BLANKETS	£8.00
ROCKET, SUN-BLUSHED TOMATO & PARMESAN SALAD	£5.95
HOUSE SALAD, FRENCH DRESSING	£4.95
STEAK SAUCES PEPPERCORN/ DIANE/ RED WINE JUS	£4.00

Desserts

TRADITIONAL CHRISTMAS PUDDING WARM BRANDY SAUCE	£8.50
APPLE & BLACKBERRY CRUMBLE VANILLA ICE CREAM	£8.50
MINCE PIE & ORANGE CRÈME BRÛLÉE SHORTBREAD CRUMBLE	£8.50
SALTED CARAMEL CHEESECAKE WHITE CHOCOLATE & PISTACHIO, VANILLA ICE CREAM	£8.50
BANANA FRITTERS MAPLE & WALNUT ICE CREAM	£8.50
CHOCOLATE DELICE APRICOT & WINTER BERRY COMPOTE, VANILLA ICE CREAM	£8.50
CHEESE & BISCUITS ACCOUTREMENTS	£11.95
SELECTIONS OF ARTISAN ICE CREAMS & SORBETS	£7.50

Hot 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.