

## Evening Menu

### Starters

Soup of the Day Served with Seasonal Garnishes £6 (V)

Pan Fried Scallops, Lovage & Leek Puree, White Wine Sauce & Crispy Leeks £11.50

Dill & Gin Cured Salmon, Cucumber, Radish & Blackberries £8

Smoked Ham Hock Raviolo, Pea Veloute & Picked Vegetables £8

Shallot & Walnut Tart Tatin & Heritage Carrot Salad £7.50 (V)

### Mains

Burger of the Week, Chips & Side Salad £14.50

Moroccan Spiced Bean Burger, Za'atar Tahini Sauce, Pickled Cucumber, Chips & Side Salad £13 (V, Vg)

Beer Battered Haddock, Mushed Garden Peas, Chips & Tartare Sauce *Small* £11/*Large* £14.50

8oz Sirloin Steak, Peppercorn Sauce, Slow Roasted Vine Tomatoes, Buttery Wild Mushrooms & Chips £23.50

Pan Fried Sea Trout, Roasted New Potatoes, Peas A La Francaise & Roasted Romanesco £16.50

Venison Loin, Beef Dripping Potatoes, Smoked Beetroot Puree, Pickled Walnuts, Roasted Onions &

Juniper Jus £22

Chicken Supreme, Lyonnaise Potatoes, Charred Leeks, Roasted Heritage Carrots & Jus £16

Harissa Baked Cauliflower, Tomato & Apricot Tagine, Cauliflower Puree & Fragrant Couscous £13 (V, Vg)

### Sides

Chips £3.50

Garlic Bread £3.50/ with Cheese £4.50/ with Cheese & Tomato £5

Dill Roasted New Potatoes £3.50

Garlic & Chilli Tenderstem & Kale with Toasted Almonds £4 (V, Vg)

### Desserts

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream £7

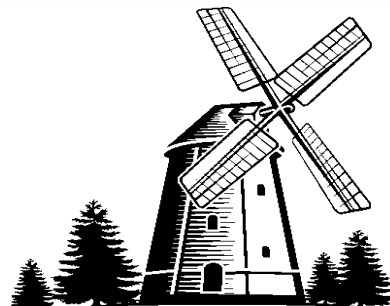
Apple & Cinnamon Tarte Tatin, Rum & Raisin Puree with Vanilla Ice Cream £7.50

Treacle Tart, Smoked Vanilla Mousse & Old Fashioned Whiskey Gel £7

Black Forrest Gateau, Boozy Cherries & Chocolate Mousse, Blackcurrants & Blackcurrant Gel £7.50

Ice Cream or Sorbet £2 per scoop (V)

Selection of Fine Cheese £9.50 (V)



We're aware that some guests may have specific allergy constraints. If so, please inform a member of our team as they will be happy to assist.

Our main priority is to protect all our customers and staff whilst at the premises, if you have any concerns please inform a member of staff.