

EVENING MENU

House mix olives £3 Toasted sourdough & oils £3

Starters

Sharing platter for two - Charcuterie meats, olives, sweet & sour onions, sourdough bread	£14
Soup of the day with rustic croutons	£6
Mozzarella, Heritage tomatoes, sweet basil Caprese (V)	£8
Chickpea hummus with homemade toasted flatbreads (V)	£6
Cod & haddock fishcake with a fennel & cucumber mayonnaise	£8
Pulled pork shoulder & apple purée pot, toasted sourdough bread	£7
Crispy chicken wings with a sweet chilli & toasted sesame seed sauce	£6

Mains

Oven roasted loin of lamb, butternut squash puree, black pudding polenta and seasonal vegetables	£19
Roasted Guinea fowl with chorizo, celeriac & butterbean cassoulet with a gremolata dressing	£18
Slow roasted pork belly served with a celeriac & pear mash, tender stem broccoli and an apple sauce	£16
Pan fried Halibut served with saffron mash, tomato concasse and baby leek cream sauce	£19
Pan fried Fillet of Sea bream served with ribboned vegetables and a sweet soy glaze	£19
Seafood linguini, white wine, parsley cream sauce	£14
Spinach & ricotta roulade with toasted nuts and honey roasted vegetables (V)	£14

Steaks

All of our steaks are dry aged for a minimum of 28 days and cooked on our flame chargrill
All steaks are served with hand cut triple cooked chips, sautéed mushrooms and a fennel garnish

8oz Flat Iron £18 10oz Rib Eye £24 10oz Sirloin £24 8oz Fillet £28

Add 24hr roasted brisket £3 or chargrilled tiger prawns £5

Peppercorn, Red wine, Blue cheese, Horseradish cream £3