

EVENING MENU 5.30pm – 8.30pm

Starters

Crispy confit duck in a teriyaki sauce with a plum chutney, cucumber & spring onion (GF)	£7
Salt & pepper fried squid or whitebait served with rocket & a dill aioli	£8
Beef & tomato Arancini served with a red pepper ketchup basil pesto	£7
Tomato, Mozzarella, rocket & red onion salad with a balsamic glaze (GF,V)	£7
Traditional Caesar salad with new potatoes, anchovies & capers in a Caesar dressing	£7
Pan seared scallops, tempura prawn, pea risotto, chorizo, apple	£12
Baked camembert, confit garlic, walnuts served with a warm baguette & chutney (for 2) (V)	£14

Mains

Pan fried Hake, fried rice, Bok Choi & mange tout with a Thai green sauce (GF)	£18
Pan roasted Gigha halibut served with fondant potato, grilled leeks, crispy mussels in a fish cream sauce and dill oil	£22
Oven roasted chicken breast, thyme & shallot potato terrine, creamed sweetcorn, Bromham carrots with a chicken Jus (GF)	£18
Confit Pork belly Artichokes, kale, pancetta, pomme mousseline with a demi glaze (GF)	£18
8oz handmade Peppermill burger served with lettuce, tomato, onion, cheddar cheese & Dijon mustard served with triple cooked chips and a side salad	£16
Rump of lamb served with lamb shank croquettes, tender stem broccoli, broad beans and minted peas	£22
Sage & Parmesan gnocchi, black olives, broccoli with a romesco sauce (V, GF)	£14
Curried carrot risotto, Bhaji onions, pickled radish & yogurt (V, GF)	£14

8oz flat iron £19.50 10oz Sirloin £24.50 10oz rib eye £26

All of our steaks are dry aged using Himalayan salt for 28 days, sous vide & cooked on our flame grill for that extra flavor

Served with triple cooked chips & sautéed chestnut mushrooms

Add a choice of sauce: Peppercorn, Red wine or Blue £3

If you suffer from a food allergy or intolerance and would like to know more about the ingredients we use please ask a member of the team before placing your order.