



EVENING MENU

Tuesday – Thursday

2 COURSES - £23.00

3 COURSES - £29.00

Friday and Saturday

2 COURSES - £25.00

3 COURSES - £31.00

STARTERS

ROASTED TOMATO & RED PEPPER SOUP

pesto croutons, cherry wine tomatoes, EVOO

HAZELNUT CRUSTED GOATS CHEESE

asparagus, fresh fig, pear, pickled beetroot, beetroot jelly & pomegranate

WOODLAND MUSHROOM & CRISPY BACON

celeriac, stilton, sweet tomato relish, black garlic & tomato ketchup

CHICKEN LIVER PÂTÉ

spiced plum chutney, crispy parma ham, toasted ciabatta

SPICY THAI CRAB FRITTERS

avocado & lime aioli, sweetcorn, herloom tomato & avocado salsa, pickled mooli

SLOW BRAISED OX CHEEK BENEDICT

spinach, poached egg, toasted english muffin & hollandaise sauce

MAIN COURSES

BREAST OF DUCK

braised red cabbage, orange puree, cherry-brandy sauce,
roasted sweet potato

LAMB NOISETTES

courgette, roasted red peppers, balsamic tomatoes, caperberries & pine nuts, aromatic carrot purée
rosemary & mint red wine sauce, crushed potato

PAN SEARED SCALLOPS & BLACK PUDDING

curry roasted cauliflower risotto, samphire & garden peas, grilled asparagus

PANCETTA WRAPPED CHICKEN BREAST

baby onions, mushroom, spinach & tarragon, black truffle tagliatelle, parmesan velouté

ABERDEEN ANGUS 8oz SIRLOIN OR 8oz RIBEYE STEAK (£6.00 Supplement)

baked mushroom, tomatoes & roasted garlic, chunky chips, green peppercorn or béarnaise sauce

SIDE ORDERS: ALL £3.50

Marinated Olives / Chunky Chips / Mixed Salad / Seasonal Vegetables

Garlic Bread With Cheese / With Tomato & Basil / With Pesto

SUFFER FOOD ALLERGY, INTOLERANCE? PLEASE LET US KNOW BEFORE ORDERING