



EVENING MENU

Tuesday – Thursday

2 COURSES - £25.00

3 COURSES - £31.00

Friday and Saturday

2 COURSES - £27.00

3 COURSES - £33.00

STARTER

ROASTED CELERIAC & APPLE SOUP

woodland mushrooms / toasted hazelnuts / stilton croutons

CHICKEN LIVER PÂTÉ

apple & grape chutney / cumberland sauce / toasted ciabatta

WARM GOATS CHEESE

chargrilled asparagus / beetroot purée / red onion marmalade / caramelised walnuts

CROISSANT EGG BENEDICT

truffle prosciutto / poached asparagus / hollandaise sauce

DUCK LEGS FRITTERS

rhubarb purée / fig / blackberries / orange & passion fruit jelly

PAN SEARED SCALLOPS (£3.00 Supplement)

curried parsnip purée / pomegranate / pancetta crisp

MAIN COURSES

PARMA HAM WRAPPED COD LOIN

chargrilled courgette / heirloom tomatoes / roasted red onions / aromatic tomato sauce

ROLLED PORK BELLY

sauteed savoy cabbage / apple & ginger purée / waldorf salad / thyme pan jus

LOIN OF LAMB

watermelon, pomegranate, red peppers, aged feta cheese & pine nuts / kalamata olives tapenade / cranberries / yellow peppers sauce

SLOW BRAISED OX CHEEK

fried egg / shiitake mushroom, celeriac & spinach risotto / roasted garlic

9oz VEAL RIB EYE STEAK (£5.00 Supplement)

baked mushroom & tomatoes / green peppercorn OR bearnaise sauce

ALL MAINS ARE SERVED WITH: potatoes of the day **OR** chunky chips **OR** truffle & parmesan thin fries

SIDE ORDERS: ALL £3.50

Marinated Olives / Chunky Chips / Mixed Salad / Seasonal Vegetables

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

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