



Evening Menu

Daily specials on our blackboard

Starters

Marinated Tomato Salad (V) £9

Whipped Goats Cheese, Black Olive Tuile, Tomato Basil Dressing

Spiced Roasted Cauliflower (V)(ve) £9

Fragrant Peanut Sauce, Coconut Mint Yoghurt, Crispy Shallot

Crab Arancini £10

Brown Crab Aioli

Asian BBQ Pork £10

Asian Salad, Sweet Spicy BBQ Sauce

King Prawns £14

Pan Fried in Garlic Butter and Fresh Chillies

Mains

Pan Roasted Hake £28

Crispy Fish Croquette, Braised Leeks and Peas, Fish Veloute Sauce, Chives oil

Marinated Chicken Supreme £26

Dauphinoise Potato, Broad Bean Purée, Asparagus, Wild Garlic Cream Sauce

Roasted Lamb Rump £32

Minted New Potatoes, Pea Purée, Tenderstem Broccoli, Roasted Jerusalem Artichoke, Salsa verde

Chargrilled 8oz Rib Eye Steak £32

Triple Cooked Chips, Roasted Onion, Buttered Seasonal Green Vegetable, Peppercorn Sauce

Chargrilled Fillet Steak £45

Triple Cooked Chips, Roasted Onion, Buttered Seasonal Green Vegetable, Peppercorn Sauce

Aubergine Parmigiana (V) £16

Tomato Sauce, Cheese Sauce, Basil Pesto

Desserts

Rhubarb and Custard £9

Set Egg Custard, Poached Rhubarb, Rhubarb Gel, Rhubarb Cremeux, Almond Crumble

Dark Chocolate Cremeux £9

Whipped Nutella Panna Cotta, Chocolate Tuile, Hazelnut Cake, Salted Caramel Ice Cream

Vanilla and Mango Cheesecake £9

Mango and Passion Fruit Salsa, Mango Sorber

Selection of Ice Cream or Sorbet £8

3 Scoops of your Choice with Brandy Snap, Chocolate Crumble

English Cheese Board £14

Selection of English Cheeses, Quince Jelly, Grapes, Biscuits

Sides

Truffle & Parmesan Fries £5, Triple Cooked Chips £4.50, Seasonal Vegetables £5

Butlers Salad £4, Marinated Olives £4, Bread Selection by SODT £4

Please make your server aware of any allergies or intolerances.

A discretionary optional service charge of 12.5% will be added to your bill.