



## Evening Menu

Daily specials on our blackboard

### Nibbles

**Bread & Salted Butter £5**

**Marinated Olives £4**

### Starters

**Whipped Goats Cheese £10 (V)**

Marinated Heritage Beetroot, Nutty Granola

**Slow Cooked Pork Croquette £10**

Apple Purée, Roasted Apple

**Spiced Roasted Cauliflower £10 (VE)**

Peanut Sauce, Coconut Mint Yoghurt, Crispy Shallots

**Crispy Crab Spring Rolls £11**

Sweet Chilli & Coriander Sauce

**Wild Mushroom & Smoked Mozzarella Arancini £10 (V)**

Spicy Tomato Arrabbiata

**King Prawns £14**

Pan Fried in Garlic Butter and Fresh Chillies

### Mains

**Grilled Harissa Lamb Cutlets £32**

Pressed Lamb Belly, Potato Terrine, Aubergine Purée, Mint Yoghurt

**Marinated Chicken Supreme £27**

Leg Ballotine, Creamed Mash Potato, Wild Mushroom & White Truffle Cream

**Pan Roasted Local Cod Fillet £28**

Tempura Cod Cheek, Potato Parmentier, Seaweed, Shellfish Chowder Cream

**Chargrilled Fillet Steak £45 Sirloin Steak £35**

Triple Cooked Chips, Grilled Mushroom, Buttered Greens & Peppercorn Sauce

**Spiced Sweet Potato Curry £18**

Cauliflower Bhaji, Saffron Rice, Toasted Almonds, Mint Yoghurt

### Desserts

**Sticky Toffee Pudding £9**

Vanilla Ice Cream

**Whipped Pistachio Pannacotta £9**

Chocolate Créméux, Pistachio Ice Cream

**Pina Colada Mousse Cake £9**

Lime Cake, Pina Colada Créméux, Coconut Mousse, Coconut Ice Cream

**Ice Cream & Sorbet £8**

3 Scoops, Chocolate Crumb

**English Cheese £14**

Quince Jelly, Artisan Biscuits

### Sides

Triple Cooked Chips - Truffle & Parmesan Fries - Buttered Seasonal Vegetables - Seasonal Salad

**All £6**

Please make your server aware of any allergies or intolerances.

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