

Evening Menu

Starters

- Olives, Bread, Oil (v,gfo) £4
Spicy Crab Cakes, Mango Puree (gf) £7
Lamb Koftas, Cous Cous, Tzatziki (gf) £7
BBQ Chicken Wings, Blue Cheese Sauce (gf) £6
Garlic and Parsley Mushrooms on Toast, Parmesan (v,gfo) £6.50
Breaded Goats Cheese Salad (v,gf) £6
Potted Mackerel Pate, Toasted Sourdough (gfo) £6.50

Mains

- Chicken Breast, Pancetta, Peas, Asparagus, Gnocchi £15
Slow Roasted Lamb Shank, Mashed Potato, Greens (gf) £17
Cider Braised Pork Belly, Creamed Cabbage and Bacon, Spring Onion Mash (gf) £15
Sea Bass Fillet, Fine Beans, Crushed New Potato, Dried Tomato, Salsa Verde (gf) £15
Steak and Ale Shortcrust Pie, Chips, Peas, Gravy £11
Roasted Squash, Leek and Goats Cheese Lasagne, Dried Tomato, Salad (v) £11
Rib Eye Steak (10oz*), Chips, Mushrooms, Vine Tomatoes (gf) £17
Rump Steak (8oz/16oz*), Chips, Mushrooms, Vine Tomatoes (gf) £12/£20
add pepper or stilton sauce (v,gf) £2.50
Mushroom, Leek and Cheddar Tart, Chips, Salad ((v) £10
Thai Green Curry (Chicken or Vegetarian), Jasmine Rice (gf) £11
Beef Burger with Pulled Pork and Melted Cheese, Chips, Onion Rings (gfo) £13
Breaded Chicken Breast Burger with Bacon & Cheese, Chips, Onion Rings (gfo) £13
Veggie Burger with Cheese and Mushrooms, Chips, Onion Rings (gfo) £11
Sweet Chilli Chicken and Bacon Salad (gfo) £10
Grilled Halloumi Salad (gfo) £10
Breaded Goats Cheese Salad £10

Sides

- Chips (v,gf) £2.50, Garlic Bread (v,gfo) £3, Side Salad (v,gf) £3.50, Onion Rings (v,gfo) £3
Sweet Potato Wedges (v,gf) £3

Desserts

- Frozen Honey Parfait, Berries, Honeycomb, Hazelnut Crumble (v,gf) £6
Creme Brûlée, Raspberries (v,gf) £6
Warm Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (v,gf) £6
Raspberry and White Chocolate Bread and Butter Pudding, Vanilla Custard (v) £6

*approximate weight before cooking. (gf) Gluten Free. (gfo) Gluten Free Option. Please inform your server of dietary requirements