



In the Evening

Starters

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| Today's homemade soup..... | £6.25 |
| Pork, green peppercorn, parsley & serrano ham terrine, tomato chutney, winter vegetable slaw, toasted sourdough..... | £7.95 |
| Leicestershire black pudding, caramelized onions, confit apple, poached egg, grain mustard vinaigrette | £7.50 |
| Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast | £7.75 |
| Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken or roasted cauliflower & tofu | £7.95/£11.95 |
| Sauteed wild mushrooms, butternut squash & sage, rocket & parmesan, sourdough toast | £7.50 |
| Cumin roasted carrot & chickpea salad, beetroot houmous, omega seeds, blood orange & ginger dressing... .. | £7.50/11.50 |
| Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise | £9.25 |
| Roasted Delica pumpkin, grilled goats cheese, quinoa, dukkah, pomegranate dressing | £7.95/11.95 |

To Share

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| Hot garlic ciabatta, roasted red pepper & tomato dip | £5.50 |
| Marinated olives, Padron peppers, beetroot houmous, coconut tzatziki & warm flat bread..... | £13.50 |
| Cured meats –pork, parsley & green peppercorn terrine, Padron peppers, Serrano ham, chorizo, mustard glazed chipolatas, marinated artichokes, cornichons & breads..... | £17.95 |
| Fish board - John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid & sriracha mayonnaise, king prawns, crispy whitebait, 'Bloody Mary' prawns, roasted garlic aioli & breads | £17.95 |
| Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta | £13.50 |

Main Courses

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| Fish & chips – home battered fillet of today's fresh fish with home cut chips & crushed minted peas | £15.25 |
| Pan fried fillet of sea bass, lemon & spring onion potato cake, grilled courgettes, tomato & caper dressing | £17.50 |
| French fish stew, red mullet, haddock, seabass, calamari, mussels, king prawn, saffron potatoes, garlic croutes..... | £17.95 |
| Vegan lentil, quinoa & bean chilli, guacamole, coconut tzatziki, cherry tomatoes, red onion salad, warm flat bread..... | £14.95 |
| Garlic & thyme sautéed king oyster mushrooms, charred broccoli, potato gratin, grated parmesan | £14.95 |
| Breaded chicken schnitzel, wild mushrooms, gratin potatoes, French beans, garlic butter, sherry vinegar jus | £15.95 |
| Pan fried calves' liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus | £18.95 |
| Conisbee free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy | £13.95 |
| Slow braised duck leg, sautéed potato gnocchi, pearl onions, honey roasted carrots, hispi cabbage | £16.95 |

Burgers & Steaks

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| Gourmet burger with smoked streaky bacon, smoked cheddar, burger sauce or pea & mint falafel burger, grilled halloumi, piquillo peppers, tzatziki - <i>both served with home cut chips & apple coleslaw</i> | £15.25 |
| 21-day aged West Country steak served with home cut chips, slow roasted tomatoes, onion rings & your choice of bearnaise sauce, garlic & herb butter or green peppercorn sauce | |
| 10oz rib-eye steak / 7oz fillet steak..... | £26.75 / £29.50 |

Sides £4.25: Colcannon mash - Home cut chips - Potato gratin -
French beans and broccoli - Rocket & parmesan salad - Mixed salad - Padron peppers

Allergy information is available, please ask a member of staff

If you like what we do and would like to join our team please scan QR code

