



Evening Menu

For Sharing...

Sharing board: honey roasted ham, mixed olives, Parma ham, Galia melon, Heritage tomatoes and mozzarella, White bait, Shell on Prawns and marie rose, Gravavlax and Bread	£17.50
Baked camembert, black garlic, red onion and thyme, crusty baguette	£14.50
Breaded white bait, tartar	£7.50
Halloumi Fries, sweet chilli jam	£13
Potato skin, cheese, and onion, (add bacon £1)	£8.50
BBQ chicken wings, blue cheese dip	£7.50

Starters

Soup served with crusty bread	£7
Salt and pepper squid, sweet soy dip	£8
Heritage tomato and mozzarella, basil oil, Balsamic baby onions	£7.50
Venison kofta , harrisa sauce	£8.50
Smoked salmon gravlax , mustard and dill mayo, lemon, brown bread	£8
Nachos, guacamole, salsa, sour cream, chillies & melted cheese <i>add beef chilli £2</i>	£7.50/12.50

Mains

Cajun rubbed chicken burger , melted cheese, BBQ sauce, coleslaw, rosemary salted fries	£13
Fish & chips, beer battered cod, hand cut chips, peas & tartar	£14.50
Beef burger, cheddar & fries <i>add bacon £1</i>	£13
Honey roasted ham, crispy eggs, pineapple pickle & chips	£13.50
Lamb Steak, Lamb croquettes, French beans, minted jus	£18.5
Vegetarian lasagne garlic bread	£14.5
Prawn Pathia, with lemon rice , garlic flat bread	£17.5
Pie of the day, served with mash or chips, seasonal vegetables, red wine jus	£15.50

Steaks

Sirloin £23 OR Venison £25

Served with chips, roasted mushroom, slow-roast tomato & peppercorn sauce

Fat chips £4, sweet potato fries £4.50, market vegetables £4, beer battered onion rings £4.50, truffle parmesan fries £6, skinny fries £4, cheese topped garlic bread £5
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Desserts

Cheese board, crackers, apple, celery, onion and black garlic marmalade	£6.50/10
Apple, Apricot and almond crumble with ice cream	£6.50
Raspberry cheesecake, poached rhubarb	£6.5
Chocolate tart , cherry parfait	£6.5
Sticky toffee pudding, butterscotch sauce & vanilla ice cream	£6.50
Ice creams & sorbets	£2 per scoop