EVENING MENU



STARTERS

 $\textbf{SMOKED MACKEREL PATE} \ \text{Celeriac remoulade, to a sted sour dough } \pounds 8.50$

CRISPY PORK BELLY BITES Chilli, ginger, raisin slaw £8.50

SPICED BEEF MEATBALLS (VG**) Spicy marinara sauce, fresh basil, parmesan, butter bean ragout £9.50. As a main £19.00

SPICED PEA & MINT FALAFEL (V) Corn & raisin salsa, hummus £8.00

SOUP OF THE DAY Rustic roll £7.00

CHICKEN CAESAR SALAD Baby gem lettuce, anchovies, sourdough croutons £9.50. Without chicken & anchovies (V) £7.50

MAINS

SEARED LAMB RUMP Asparagus, pea fricassee, smoked garlic parmentier potatoes £25.00

PAN SEARED SEA BASS Tomato & butter bean ragout £23.00

8 OZ STICKY GAMMON STEAK Pineapple & cider sauce, soft poached egg, chive mash £17.00

AUBERGINE PARMESAN (V) Sweet & spicy marinara sauce, fresh basil, confit cherry tomatoes £15.00

MUSHROOM FRICASSEE (V/VG**) Parmentier potatoes, spinach £16.00

PAN FRIED CALVES' LIVER Chive & truffle mash, wilted kale, balsamic & onion sauce £17.00

MAPLE BRAISED BRISKET Burger, topped with spicy Monterey Jack cheese, salad, fries £18.50

7 OZ RUMP STEAK Hand cut chips, mushroom, dressed salad £19.50

CREAMY TUSCAN CHICKEN BREAST Spinach, cherry tomatoes, orzo, parmesan, bbq lemon £17.00

SIDES

CHIVE & TRUFFLE MASHED POTATO £3.50 PEPPERCORN SAUCE £3.50

FRIES £3.50 ONION RINGS (V) £4.50

GARLIC SAUTEED PEAS & SPINACH £3.50 CAESAR SALAD £3.50

RAISIN SLAW £3.50

DESSERTS

TIRAMI-CHOU Choux pastry, coffee craquelin, chocolate & coffee ganache, mascarpone mousse £11.00

LEMON & ORANGE CHEESECAKE (VG/GF) Berry compote £9.50

MANGO & PASSIONFRUIT FINGER Biscuit, passion fruit compote, white chocolate mousse, passion fruit jelly £9.50

STICKY TOFFEE PUDDING (GF) Coconut ice cream £9.00

ICE CREAM & SORBET SELECTION £7.50

CHEESE SELECTION Biscuits, grapes, fig & honey chutney £13.50