

EVENING MENU

(FOR INSIDE DINING ONLY)

Mixed bread bowl & salted butter (v) **3**

Olives - Kalamata black and large green Sicilian olives (v) **3.5**

Snacks - (see specials)

STARTERS

Buttered chicken liver pate - toasted brioche - shallot & pear chutney **6**

Asparagus - crispy duck egg - garlic mayonnaise (v) **7**

Tortilla - prawn - spinach - pepper **6.5**

Roast hand dived scallops - hazelnut butter - bacon - apple **8.5**

Beetroot - smoked goats cheese - toasted hazelnut - buttermilk (v) **6.5**

Breaded langoustine (scampi) - parsley mayonnaise - capers - shallots **7.5**

Moules Marinière (no shells) - treacle bread **7.5**

Soup of the day (v) **6**

MAINS

Roast suckling pig belly - braised shoulder - chorizo - almond & potato **18.5**

Wood roasted & braised shank of lamb - charred asparagus - peas - mint jelly - hollandaise **17.5**

10oz aged Sirloin on the bone - watercress - chestnut mushrooms - onion - tomato jam - hand cut chips **22.5**

Roast wild bass - wood roasted cauliflower - masala potatoes **18**

Roast Duck breast (served pink) - BBQ croquette - hand cut chips - broccoli - gravy **19**

Butchers steak (served medium) roast onions - garlic cream - truffle - buttery **18**

Anchor beer battered Pollock - hand cut chips - tartar - mushy peas **16**

Wild garlic risotto - roast hazelnut - cream cheese - truffle (v) **13**

(See server for alternative vegetarian dishes)

SIDES

Rocket - blue cheese - crouton **3.5**

Mozzarella - pesto - BBQ tomatoes **4**

Gem - caesar dressing - crisp chicken skin **4**

Buttered green beans & tenderstem broccoli **4**

Duck fat chips **3.5**

Cheesy chips **4**

Buttered mash & gravy **3.5**

Cheesy chips with truffle **4.5**

Food allergens & intolerances

Before ordering please speak to our staff about your requirements

A 10% service charge will be added for tables of 8 and above

Dishes on this menu are subject to changes