

DINNER MENU

Starters

Roast butternut squash, caramelized shallots and curd cheese (v) (gf)	£6.50
Charred Mackerel, horseradish cream, heritage beetroot (gf)	£6.50
Thai Prawn cake, soy and ginger dip and Asian salad	£7.50
Coxinha (Brazilian Chicken croquette) dressed salad and chilli mayonnaise	£7.50
Duck rillette, pickled onion and toasted sour dough	£7.50
Mixed vegetable pakoras, mint yoghurt (v) (gf)	£6.50
Chef's seasonal soup	£5.00
Stone baked cheesy garlic bread	£5.00

Mains

Roast Pork belly, broccoli puree, fondant potato, heritage carrots, five spice jus (gf)	£14.95
Pan fried Lamb's liver, butter mash, seasonal greens, caramelized onion jus	£12.95
Honey roast Duck breast, beetroot puree, roast autumn vegetables (gf)	£17.50
Chicken cordon bleu, butter mash, sauté beans and bacon, grain mustard sauce	£14.50
Beer battered Cod and chips, garden peas, homemade tartare sauce	£13.95
Goan Monk fish curry, with onion rice and pappadom	£14.95
8OZ Sirloin/Ribeye steak, onion rings, chunky chips, salad, pepper cream sauce	£21.00
Pan fried fillet of Hake, potatoes and roast fennel, bouillabaisse sauce (gf)	£14.00
Bean and butternut squash enchilada, spiced tomato sauce and mozzarella gratin (v)	£11.95
Roast zucchini and tomato linguini with parmesan and basil pesto (v)	£11.95

Salads and sides

Chips	£3.00	Avocado and tomato salad	£3.00
Parmesan and truffle chips	£3.95	Zucchini fritters	£3.00
Mixed greens	£3.00	Buttered new potatoes	£3.00

gf- gluten free **v-vegetarian** Allergen information is available. Please ask a member of our team for details. We cannot guarantee that our menu items are 100% free of gluten or nuts as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering

Desserts

Apple and black berry crumble, hazelnut and cinnamon custard

Sticky toffee pudding

Chocolate fondant

Tiramisu

Honey and vanilla panna cotta, comice pear