

# EVENING

5PM - LATE

## NIBBLES

Homemade breads - Balsamic & rapeseed oil - Butter 5

Marinated olives 4

Homemade roasted pepper hummus - Toasted focaccia 4

Platter of cured meats 8.5

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## STARTERS

Soy & ginger pork belly - Alphonso mango & chili slaw - Coriander 7.5

Seared scallops - Sweetcorn & lemongrass purée - Pickled cucumber - Coppa 9.5

Butternut squash & fennel terrine - Granary toast - Dressed leaves 5.5

Crispy lamb shoulder - Parsnip purée - Capers & mint dressing - Pea shoots 6.5\*

Seeded mackerel fillet - Pickled shallots - Crostini - Dill crème fraîche 6\*

Mushroom arancini - Pickled red onion - Truffle caviar & sage dressing 6\*

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## MAINS

Chicken breast - Baby gem - New potatoes - Smoked bacon - Rosemary - Pea cream 16

Scallop & seaweed seasoned plaice fillet - Crushed new potatoes - Seasonal greens -  
Capers & crayfish vinaigrette 16.5

Asparagus crêpes - Beetroot relish - Mornay sauce 17

Duck breast - Confit duck pastilla - New potatoes - Asparagus - Baby peppers 24

Monkfish curry - Pak choi - Jasmine rice 18.5

Honeyed sweet potato - Spiced chick peas - Chard - Tomato ragout 14.5

8oz fillet/rump steak - Chili & garlic sautéed broccoli - Skinny fries or chunky chips -  
Peppercorn or blue cheese sauce 26/20

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## SIDES

Chili & garlic sautéed broccoli 3

Seasonal vegetables 3

Skinny fries 3

Buttered new potatoes 3

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## DESSERTS

Trio of rhubarb - Pink peppercorn cheesecake -  
Ginger nuts - Purple basil 7

Chocolate fondant - Toasted almond ice cream -  
Sour cherry compote - Kirsch & almond sauce 8.5

Cornish Blue cheese - Truffled honey -  
Granary toast - Balsamic onions - Oatcakes 9

Summer berry mess 5\*

Bay leaf crème brûlée - Vanilla shortbread 5\*

3 scoops of our homemade  
ice cream or sorbet 5.5\*

**\*ENJOY A STARTER OR DESSERT  
FOR FREE WHEN YOU ORDER  
ANY MAIN COURSE  
BEFORE 6:30PM**