

EVENING

5PM - LATE

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

NIBBLES

Olives 4

Homemade breads - Balsamic & rapeseed oil - Butter 5

Roasted pepper hummus - Homemade focaccia 5

Sharing board

Roasted pepper hummus - Cured meats - Salad -
Homemade breads - Rapeseed & balsamic oil - Olives 10

STARTERS

Soy & ginger glazed pork belly - Apple purée - Roasted carrots 6.5*

Crispy squid - Sesame dressed rocket - Pineapple & miso dressing 6.5*

Roast butternut squash, red onion marmalade & feta tart - Pesto leaves 5.5*

Chargrilled chicken - Fig & pistachio salad 7.5

Beetroot cured salmon - Herb crème fraîche - Baby peppers - Granary croute 7.5

Wild mushroom & blue cheese ravioli - Sautéed leeks - Truffle caviar 8

MAINS

Pan fried hake fillet - Crushed potatoes - Caponata - Greens - Artichoke vinaigrette 17

Slow roasted duck - Braised cabbage - Roast sweet potato - Blackberry & merlot jus 21

Pine nut crusted brill - Butternut squash purée - Rainbow chard - Basil oil 19

Slow braised shoulder of lamb - Roasted cauliflower & purée -
Olive & rosemary sautéed potatoes - Madeira jus 18

Parsnip & rosemary twice baked soufflé - Hazelnut roast broccoli - Rosemary cream 14

Chargrilled squash, wild rice, cashew nut & raisin pilaf - Salsa verde 12

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

DESSERTS

Toasted almond crème brûlée - Raspberry compote & ricciarelli 7

Chocolate brownie torte - Blackberry mousse 8

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

Chargrilled apple - Walnut crumble biscuit - Mascarpone ice cream - Cinnamon sauce 6.5*

Pecan, cranberry & port mess 5.5*

A choice of our homemade ice creams or sorbets 5*