



## April Evening Menu

### Starters

- Homemade focaccia & olives with confit garlic butter (v, gf) £6.75  
Chefs soup of the day with focaccia (vg, gf) £7.25  
Cod cheek scampi, tartare sauce £7.50  
Heritage tomato, feta & rocket bruschetta, sweet tomato chutney, broad bean & radish salad (v) £8.25  
Sun blushed tomato hummus, pesto & pine nuts & toasted pitta (v) £5.95  
Pan seared scallops, scallop roe cracker, black pudding, crushed peas £11.50  
Jerk chicken skewers, mango & lime salsa (gf) £7.50

### Mains

- Lamb rump, wild garlic pesto, crushed new potatoes, baby leeks & asparagus, broad beans & lamb jus £28.95  
Wild garlic chicken kiev, chantenay carrots, potato rosti £19.95  
Beer battered haddock fillet, twice cooked chips, crushed peas. Add tartare sauce or curry sauce for £1 (gf) £12.50/£17.50  
Steak & stilton pie, mash, seasonal greens & red wine gravy £19.50  
10oz ribeye steak, tomato, mushroom, watercress & chips £28.95  
Add peppercorn sauce £3.95 or beef fat chimichurri £1.50  
7oz beef burger, chorizo jam, burger sauce, cheddar, gem, tomato, in a brioche bun, slaw & fries £16.95  
10oz bavette steak served medium rare, with fries, watercress & battered onion rings (gf) £22.95  
Add peppercorn sauce £3.95 or beef fat chimichurri £1.50  
Sweet potato & black bean burger, toasted pitta, gem, tomato, chipotle mayonnaise & fries £15.95 (vg)  
Seafood papardelle - mussels, prawns, scallops in a creamy tomato sauce with rocket & parmesan salad & brown crab crouton £21.95  
Pan fried sea bass fillet with a green goddess salad (Quinoa, cucumber, spring onion, broad bean, radish, avocado & baby gem) (vg, gf) £21.95  
Swap the sea bass for jerk spiced chicken breast or grilled halloumi (gf) for £16.95  
Lentil & mushroom papardelle, in a tomato ragu, with rocket & parmesan salad (vg) £16.95  
Traditional fish pie topped with mash & served with seasonal greens £18.95

### Extras

Battered onion rings	£3.95	Our awesome chips	£3.95	Seasonal greens	£4.50
Roasted chantenay carrots	£4.50	Skinny Fries	£3.95	Buttered new potatoes	£4.50

### Desserts

- Raspberry Eton mess served in a white chocolate shell, raspberry coulis £6.50  
Double chocolate brownie, honeycomb & vanilla ice cream £6.50  
Banana toffee sponge, coconut caramel sauce & vanilla ice cream (vg) £6.50  
Affogato, vanilla ice cream & double espresso (vg, gf) £5.75  
Trio of cheese, millers toasted biscuits, grapes, celery & quince jelly (gf) £12.50

**VG – a vegan option is available V – a vegetarian option is available GF – a gluten free option is available**  
**Please let your server know if you have any food allergies**