



## July Evening Menu

### Starters

- Homemade focaccia & olives with rapeseed oil & balsamic (v, vg, gf) £6.75  
Red pepper & chilli hummus, cumin seed dukkah spice & toasted pitta (v, vg, gf) £5.95  
Picked white crab, homemade crumpet & herb mayonnaise £9.50  
Lamb kofta, feta & endive £5.95  
Roasted tomatoes, whipped feta, flatbread & rocket pesto £6.95  
Confit potato terrine chips, rosemary salt & chicken skin mayonnaise £5.95

### Mains

- Hot smoked salmon Nicoise salad, soft boiled egg, anchovies, olives & new potatoes (gf) £18.95  
10oz pork ribeye, smoked aubergine, rocket pesto & cumin roasted carrots. Served with confit potato chips £17.95  
Moroccan salad of giant couscous, crispy chickpeas, cumin roasted carrots, feta, mint & golden raisins (v) £16.95  
Add two lamb koftas £5.00  
8oz coffee & chilli cured rump cap steak served medium rare, with fries, watercress & battered onion rings (gf) £22.95  
Add peppercorn sauce £3.95 or black garlic butter £1.50  
Peri peri spiced spatchcock poussin, wilted gem with caesar dressing, parmesan & bacon, served with fries (gf) £19.95  
Beer battered haddock fillet, twice cooked chips, garden peas (gf) £12.50 / £17.50  
Add tartare sauce or curry sauce for £1  
Steak & stilton pie, mash, seasonal greens & red wine gravy £19.50  
Pan fried sea trout fillet, roasted broccoli, romesco sauce, black olive salsa, new potatoes & toasted almonds (gf) £22.95  
7oz beef burger, smoked cheddar, bacon jam, tomato, gem, in a brioche bun, slaw & fries (gf) £16.95  
Sweetcorn smashed burger, smoked cheddar, big mac sauce, gem, tomato, in a brioche bun, slaw & fries (v) £15.50  
10oz ribeye steak, tomato, mushroom, watercress & chips (gf) £28.95  
Add peppercorn sauce £3.95 or black garlic butter £1.50

### Extras

Seasonal greens	£4.50	Hand cut chips	£3.95	Buttered new potatoes	£4.50
Battered onion rings	£3.95	Skinny fries	£3.95	Mixed leaf side salad	£3.95

### Desserts

- Peach melba, mascarpone cream, vanilla ice cream, peach & raspberries, hazelnuts (gf) £5.95  
Warm treacle tart & clotted cream £6.75  
Spotted dick, sherry caramel & vanilla custard £7.50  
Fresh strawberry pavlova, mascarpone ice cream & elderflower jelly £6.75  
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**