

Evening Menu

Starters

Soup of the Day (V) (GF) – with a warm bread roll. £4.95

Bruschetta (V) (GF) – classic tomato bruschetta. £4.95

Thai Fishcakes – with a lime, chilli and ginger. £6.50

Garlic Mushrooms (V) – served on eggy bread. £5.95

Black Pudding Arancini – with bourbon brown sauce and salad. £5.95

Calamari – with tartare sauce and salad. £6.25

Mains

Pan Fried Salmon – with lemon infused cod fishcakes, braised savoy cabbage and fennel, textures of beetroot and a white wine, horseradish sauce. £13.95

Salt-Cured Pork Tenderloin (GF) – with celeriac, charred asparagus, black pudding risotto and a blackberry reduction. £13.95

Spinach and Sweet Potato Frittata (V) – spinach, sweet potato, feta cheese, and cheddar cheese frittata, with new potatoes and a lemon dressed salad. £11.95

Pan Fried Chicken Supreme (GF) – with Mediterranean couscous, garlic green beans and tzatziki. £13.95

Slow-Cooked Yorkshire Lamb Shank (GF) – with minted mash, roasted carrots, crispy leeks and a red wine reduction. £15.95

12oz Sirloin Steak – with milk-soaked shallots, thyme infused tomato, roasted field mushroom, chips and a peppercorn sauce. £24.95

Sides

Chips – Fries – Sweet Potato Fries – Onion Rings – Garlic Bread – Bowl of Dressed Salad. £2.95

Please inform a member of staff of any dietary requirements. Nuts and seeds are used in our kitchen.

All our food is lovingly prepared fresh, by our hardworking chefs in our kitchen.

