



Evening Menu 6pm-9pm

Bread & Oil £3

Olives £3

Starters

Curried Chicken Croquettes £7

Mango Chutney, Baby Leaves

Suckling Pig Pate (GF) £9

Rustic toast, Crackling, Calvados Apple sauce

Smoked Duck Breast (GF) £8

Chilli, Lime & Soy Honey Curly Endive

Cote Hill Cauliflower Cheese Soup (GF*)(V) £7.50

Bread, Lincolnshire Sausage Crumb & Sage Crisps

Smoked Haddock Chowder (GF) £9.50

Bacon, Pumpkin, Micro Celery

Salted Sea Bass (Served Cold) (GF) £9.50

Lemon, Chilli Peppers, Coriander, Pomegranate

Crevettes (GF*) £8

Chef's Dressed Salad, Soda Bread

Wild Mushroom Bruschetta (GF*)(V) £6.50

Assorted Wild Mushrooms, Garlic, Grilled Bread

Sides £3

Baby Potatoes (V; GF)

Rustic Chips (V; GF)

Dressed Salad (V; GF)

Seasonal Vegetables (V; GF)

Mains

Lobster Tail Pie £21

Bisque Sauce, Steamed Vegetables

Wild Game (GF) £17

Wrapped in Sage & Parma Ham, Kale, Mashed Potato, Masala Wine Sauce

Haddock £13

Battered & Panko Coated, Crushed Peas, Tartar Sauce, Rustic Chips

Cannon of Lamb (GF) £19.50

Champ, Redcurrant & Blackberry Jus

Squash Risotto (V) £12

Roasted Squash, Red Onion, Pine Nuts, Pistou

Chicken Thigh £12.50

Slowed Cooked, Garlic Chilli, Tomatoes, Baked Spanish Omelette

Halloumi (V) £12

Rustic Chips, Hummus, Red Pepper Dressed Salad, Pitta

Rainbow Trout £14

Roasted Vine Tomatoes, Salsa, Pine Nuts, Baby Basil

Belly Pork £14

Baked Mashed Potato, Mustard Sauce, Crackling

Steak

Choice of Cut, Rustic Chips, Vine Tomatoes, Mushroom, Shallot

8oz Fillet - £24

9oz Rib-eye - £19

8oz Rump - £15

Add Sauce: Peppercorn, Red Wine, Creamy Mustard, Blue Cheese Sauce £2.00

*If you have any dietary requirements, please ask a member of staff.
V – Vegetarian. GF – Gluten free. GF* – Gluten free on request*



Desserts £7

Banoffee

Caramel, Banana, Biscuit, Whipped Cream (V)

Sticky Toffee Pudding

Vanilla Custard, Toffee Sauce (V)

Belgian Chocolate Brownie

Baileys, Vanilla Ice Cream, Red Berries (V, GF)

Crème Brulee

Red Berries (V, GF)

Selection of Sorbet

Shortbread

Tarte Tatin

Chilled Crème Anglais

Cheese £9

A Selection of Locally Sourced Cheeses, Chutney, Grapes

Dessert Wine

	125ml	Bottle
45. Chateau Petit Vedrines Sauternes. France	£4.95	£25.95
46. Cambells Rutherglen Museat. Australia	£5.75	£29.95
47. Vin de Constance, Klein Constantia. South Africa	-	£84.95

Port

	50ml	Bottle
48. Gonzales Byass Nectar. Spain	£5.95	£35.95
49. Graham's Late Bottled Vintage Port	£5.75	£29.92
50. Quinta do Noval 20yr Tawny Port	£14.95	£89.95

Hot Drinks

	Small	Large
Americano	£2.60	£3.00
Espresso	£2.20	£2.65
Cappuccino	£2.85	£3.25
Latte	£2.95	£3.25
Flat White	£2.95	£3.25
Hot Chocolate	£2.40	£2.80
Chai Latte	£2.95	£3.35
Tea	£2.25	
Speciality Teas	£2.50	
Liqueur Coffee	£4.50	

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