



## 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\*)(Vegan) £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, Marsala 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**

Slow 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 Brûlée**

*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. Campbells Rutherglen Muscat. 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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