

**From 6pm**

# EVENING MENU

**To 9.30pm**

## A La Carte

### **Moules Marinières**

White Wine, Cream, Tarragon & Shallots - £6.50

### **(v) Fried Panéed Goats Cheese**

Salad & Tomato Relish - 6.00

### **Roast Pork Belly & Black Pudding Salad**

Balsamic Syrup - 6.50

### **Serrano Ham, Buffalo Mozzarella & Tomato Salad**

Honey Dressing - 6.50

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### **Pan-Fried Salmon Fillet**

Crushed New Potatoes, Salad &

A Tiger Prawn, Cherry Tomato & Basil Cream – 13.50

### **(v) Celeriac, Spinach, Red Onion & Cheese Puff Pastry Pie**

New Potatoes & Salad – 9.75

### **Roast Chicken Breast**

Roast Potatoes, Vegetables

& White Wine Cream Sauce – 12.00

### **Guinea Fowl Breast**

Sauté New Potatoes with Beetroot & Spring Onion, Salad & Grain Mustard Sauce -12.50

## Steaks & Burgers

### **Griddled Beef Burger in a Bun**

Smoked Streaky Bacon, Cheddar, Chips & Salad -11.75

### **Griddled 'Bulmer Fox' Burger**

Tomato Sauce, Chips & Garlic butter (no bun!) -11.00

### **Griddled 10oz Rump Steak**

Garlic Butter, Onion Rings, Chips, Tomatoes & Mushrooms -17.50

### **Griddled Rump Steak Sandwich**

In a Baguette with Fried Onions & Chips -10.50

*Marinated Spanish Olives - 3.00,*

*Spiced Almonds – 3.00,*

*Fairfield's Farm Crisps – 1.20,*

## Today's Set Menu

**Main Course Only – 11.00**

**2-Course – 15.00, 3-Course – 19.00**

### **Chicken & Chorizo Salad**

Rocket Oil

**(v) Cream of**

### **Butternut Squash Soup**

### **Deep Fried Whitebait**

Tartare Sauce

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### **Braised Lamb Shoulder, Red Wine & Rosemary Casserole**

Mashed Potatoes & Vegetables

### **(v) Mediterranean Vegetable,**

### **Feta & Rosti Potato Stack**

Pepper Coulis & Salad

### **Grilled Fresh Haddock Fillet**

Herb Crumb, New Potatoes, Vegetables & Butter Sauce

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## **Any Pudding from the Menu**

**Please Check the  
Blackboards  
for Today's Specials**

## **Puddings @ 5.50**

**(T) Rich Chocolate Brownie**  
Chocolate Sauce & Vanilla Ice cream

**(T) Sticky Toffee Pudding**  
Toffee Sauce & Vanilla Ice cream

**Fresh Rhubarb Meringue Mess**  
Fresh Cream

**Chocolate & Raspberry  
Frangipane Tart**  
Vanilla Ice Cream

**(T) Crème Brulée**

**3-Scoops From:-**

Vanilla, Chocolate, Coffee,  
Honeycomb, 'Raspberries & Cream' or  
'Rum & Raisin'.  
Mango, Raspberry  
or Lemon Sorbet

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**(T) = Taster Pudding @ 2.00**

## **Cheeseboard @ 8.00**

Camembert,  
Organic Cropwell Blue Stilton  
Caved aged Farmhouse Cheddar  
Served with apple & pear chutney

Please feel free to mix and match  
between menus – we really don't mind!  
OR just stick to the set menu only for set  
menu prices.

*If you have any allergies  
or special dietary  
requests, please inform a  
member of staff*