

**From 6pm**

# **EVENING MENU**

**To 9.30pm**

## **A La Carte Menu**

**(v) Feta Bruschetta - 6.50**

Pickled Onions & Walnut Salad

**Crayfish Cocktail - 6.50**

**Smoked Ham Hock Terrine**

Homemade Piccalilli - 6.50

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**Pan-Fried Sea Bream Fillet**

Braised Chick Peas & Sun-Dried Tomatoes,  
Spinach & an Anchovy Dressing – 14.50

**(v) Wild Mushroom Arancini**

Sweet Potato Fries, Rocket Salad  
& Parmesan Cream– 10.25

**Roast Chicken Breast**

Roast Potatoes, Vegetables  
& White Wine Cream Sauce – 13.00

**Crispy Halloumi, Pomegranate  
& Roasted Pepper Salad**

Salsa Verde & Roasted Seeds – 11.50

## **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,  
Dijon Mayonnaise & Chips -10.50

*Marinated Olives - 3.00,  
Spiced Almonds – 3.00,  
Fairfield's Farm Crisps – 1.20,  
Garlic Bread – 3.00*

## **Today's Set Menu**

**Main Course Only – 11.00**

**2-Course – 15.00,**

**3-Course – 19.00**

**Confit Duck Leg & Beetroot Salad**

**(v) Carrot & Coriander Soup**

**Deep-fried Whitebait**  
Tartare Sauce

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**Provençale Chicken Casserole**

Roasted New Potatoes & Vegetables

**(v) Polenta, Tomato  
& Courgette Tart**

Tomato Sauce & Salad

**Grilled Fresh Cod Fillet**

With a Herb Crumb, Butter Sauce  
New Potatoes & Vegetables

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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

**Lemon & Strawberry Eton Mess**

**Lemon & Orange Trifle**  
Vanilla Shortbread

**(T) Vanilla Crème Brulée**

**1, 2 or 3-Scoops From:-**  
Vanilla, Chocolate, Honeycomb,  
Coffee, Wild Cherry Ripple, or  
'Raspberries & Cream' ice creams.  
Raspberry, Blackcurrant,  
Mango & Lemon Sorbets

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

## **Cheeseboard @ 8.00**

**Baron Bigod Brie, Bleu D'Auvergne,  
Dam Buster & Pont L'Eveque**  
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*