

DINNER MENU

STARTERS

SOUP OF THE DAY

Homemade Focaccia

£5

PAN FRIED SCALLOPS

Smoked Cauliflower Puree, Cauliflower Carpaccio, Wholegrain & Leek Cream

£9

CONFIT OF PORK BELLY

Apple & Black Pudding, Cider Reduction, Crackling

£9

RAGSTONE GOATS CHEESE CROQUETTES (V)

Pear & Caramelised Walnut Salad, Beetroot Glaze

£8

CRAB ASSIETTE

Won Ton, Spring Roll, Cake & Bisque, Micro Salad

£10

WARM PICKLED WILD MUSHROOM SALAD (V)

*Toasted Sunflower Seeds, Garlic Crouton, Boiled Quails Egg,
Rocket & Mustard Vinaigrette*

£8

SEARED CALVES LIVER

Curley Endive, Pancetta, Hog's Pudding, Red Wine Reduction

£8

DINNER MENU

6-9PM

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MAINS

ALE BRAISED SHIN OF BEEF

*Spinach & Ricotta Agnolotti, Wild Mushrooms, Glazed Baby Carrots,
Pickled Walnut & Madeira Jus*

£16

PAN FRIED DUCK BREAST

Dauphinoise Potato, Rhubarb Compote, Buttered Kale, Sweet White Wine Sauce

£16

TRIO OF SEAFOOD

*Hake, Salmon, Monkfish, Spinach & Butternut Salad, Saffron Potato Fondants,
Chive Velouté*

£14

GRILLED HAKE FILLET

Smoked Haddock Kedgeree, Soft Poached Egg, Charred Baby Vegetables, Curry Cream

£15

PARMESAN GNOCCHI

Parsnip Purée, Wild Mushrooms, Parsnip Crisps, Madeira Cream

£12

GRILL

*Served with Triple Cooked Chips, Glazed Cherry Vine Tomatoes, Onion Rings,
Flat Field Mushroom & Wild Rocket*

8OZ FILLET STEAK - £22

8OZ RIB EYE - £20

LAMB RUMP - £17

CHICKEN BREAST - £14

SAUCES

All £4

BLUE CHEESE

BÉARNAISE

PEPPERCORN

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6-9PM