



## In The Evening

### Starters

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Today's homemade soup .....	<b>£5.95</b>
Bang bang peanut chicken salad, oriental crunchy vegetables .....	<b>£7.75/£11.95</b>
Slow cooked pork, green peppercorn & Serrano ham terrine, Christmas chutney & toasted sourdough ....	<b>£6.95</b>
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, melba toast.....	<b>£6.95</b>
John Ross smoked salmon, potato blini, beetroot & horseradish relish, sour cream .....	<b>£8.50</b>
Roasted pear, Cashel blue cheese & chicory salad, maple glazed pecans, poppy seed dressing .....	<b>£6.95</b>
Black pudding, caramelized onion, confit apple & poached egg salad, grain mustard vinaigrette .....	<b>£7.25</b>
Cumin roasted carrot & chickpea salad, beetroot houmous, omega seeds, orange ginger dressing.....	<b>£6.95/£9.95</b>
Wild mushroom, roasted butternut squash & sage tart, rocket & shaved parmesan.....	<b>£7.95</b>
Crispy sesame king prawns, salt & pepper squid, pickled vegetables, sriracha mayonnaise.....	<b>£8.95</b>

### To Share

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Hot garlic ciabatta, roasted red pepper & tomato dip .....	<b>£4.95</b>
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta .....	<b>£10.95</b>
Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, beetroot houmous, tzatziki, warm flat bread.....	<b>£11.50</b>
Cured meats - Serrano ham, chorizo, salami, pork & peppercorn terrine, chicken & Serrano ham croquettes, apricot & rosemary chutney, marinated artichokes, Padron peppers, olives, bread.....	<b>£16.50</b>
Fish board with John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid, king prawns, anchovies, beetroot chutney, 'Bloody Mary' prawns, pickled vegetables, taramasalata, roasted garlic mayonnaise, bread.....	<b>£16.95</b>

### Main Courses

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Fish & chips – home battered fillet of today's fresh fish with chips & mushy peas .....	<b>£14.25</b>
Keralan roasted vegetable & coconut curry, brown basmati rice .....	<b>£13.50</b>
Roasted butternut squash & piquillo pepper gnocchi with cavolo nero, goats cheese & pumpkin seeds.	<b>£13.95</b>
Twice cooked free range pork belly, crackling, spiced quince & apple compote, creamy mash, grain mustard & cider jus.....	<b>£15.25</b>
Pan fried fillet of sea bass, prawn bisque & fennel risotto, balsamic roasted cherry tomatoes.....	<b>£15.95</b>
Roasted cod fillet, parsley & lemon crust, tenderstem broccoli creamy mash, mussel & parsley sauce...	<b>£15.50</b>
Herb roasted chicken breast, potato gratin, pancetta, Jerusalem artichokes, baby onions & thyme jus...	<b>£14.95</b>
Conisbee's free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy.....	<b>£12.95</b>
Gourmet burger with smoked streaky bacon, Applewood-smoked cheddar, burger sauce, or veggie stack with field mushroom, red pepper, sweet potato, halloumi, roasted onions Both served with home cut chips & apple coleslaw.....	<b>£13.95</b>
Pan fried calves' liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus.....	<b>£17.95</b>
10oz – 21 day aged West Country rib eye steak <b>OR</b> 7oz Scotch fillet steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce.....	<b>£22.95/£24.95</b>

**Sides to share** - Seasonal green vegetables **£3.95** - Cauliflower & broccoli cheese gratin **£4.50**

**Other sides** - Colcannon mash – Home cut chips - Sautéed kale with chilli & garlic - Rocket & Parmesan salad  
Potato Gratin - Mixed salad - Padron Peppers **£3.95**