



## 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>£7.95/£11.95</b>
Pork & green peppercorn terrine, winter chutney, cornichons, toasted sourdough.....	<b>£6.95</b>
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, melba toast.....	<b>£7.50</b>
Grilled goats cheese, roasted beetroot, chicory & pinenut salad, grain mustard dressing .....	<b>£7.25</b>
Potted crab, apple & celeriac remoulade, pea shoots & rocket, Melba toast .....	<b>£8.75</b>
Hot haddock smokies, wilted spinach, cheddar cheese gratin .....	<b>£7.95</b>
Pea & mint falafel, cumin roasted carrot & chick pea salad, omega seeds, avocado houmous .....	<b>£7.50/10.50</b>
Sautéed wild mushrooms & roasted butternut squash on toast, crème fraiche & chives.....	<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>£11.25</b>
Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, avocado houmous, tzatziki, warm flat bread .....	<b>£11.95</b>
Cured meats - Serrano ham, chorizo, salami, pork & green peppercorn terrine, chicken & Serrano ham croquettes, winter chutney, marinated artichokes, Padron peppers, olives, bread .....	<b>£16.95</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>£17.50</b>

### Main Courses

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Fish & chips – home battered fillet of today's fresh fish with chips & mushy peas .....	<b>£14.50</b>
Keralan roasted vegetable & coconut curry, brown basmati rice .....	<b>£13.75</b>
Artichoke, green olive & sunblushed tomato linguini, caper, garlic & lemon dressing, toasted pinenuts...	<b>£13.95</b>
Pan fried sea bream, asparagus & pea risotto, pecorino & pea shoots.....	<b>£15.95</b>
Roasted rump of West Country lamb, rosemary polenta, sprouting broccoli & salsa verde.....	<b>£17.50</b>
Salmon & king prawn brochette, cauliflower rice, salsa Verde & tenderstem broccoli.....	<b>£16.25</b>
Herb roasted chicken breast, porcini mushrooms, potato gratin, cavolo nero, lemon 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>£14.25</b>
Pan fried calves' liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus.....	<b>£18.25</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>£23.25/£25.25</b>

**Sides to share** - Cauliflower & broccoli cheese gratin – Potato Gratin **£4.50**

**Other sides** - Seasonal green vegetables - Colcannon mash – Home cut chips- Padron Peppers –

Sautéed kale with chilli & garlic - Rocket & Parmesan salad Mixed salad**£3.95**