

# EVENING MENU DELUXE

## Starters

Runny Scotch Egg, Beetroot & Balsamic Puree & Dressed Salad Garnish	8.95
Deep Fried Salt & Pepper Squid with Sweet Chilli Mayonnaise & Dressed Rocket Salad	9.25
Homemade Spinach & Butternut Squash Ravioli on a Butternut Squash Puree with Parmesan & Chive Cream Sauce (V)	9.75
Chargrilled Ciabatta topped with Smashed Avocado, Balsamic Reduction & Herb Salad (A, V, VE)	9.25

## Mains

Crispy Pork Belly on a bed of Apple & Black Pudding Mash with Seasonal Roast Veg and Cider & Wholegrain Mustard Cream Sauce (A)	19.50
Chicken Kiev Stuffed with Chorizo & Garlic Butter, served with Sautéed New Potatoes, Spiced Tomato Sauce, Savoy Cabbage & Bacon	19.50
Pan Roasted Salmon Fillet on Pea, Broad Bean & Prawn Crushed Potatoes with Basil Pesto Dressing & Wilted Spinach (GF)	19.25
Honey Roast Duck Breast with a Truffle & Parmesan Dauphinoise Potatoes, Buttered Greens and Blackberry Gravy (GF)	26.95
Risotto Verde - Peas, Broad Beans, Asparagus, Broccoli, Lemon Zest & Parmesan Cream, finished with Crispy Kale (V, VE, GF)	17.95

## Desserts

Triple Chocolate Brownie, Chocolate Sauce & Ice Cream (GF, V)	8.95
Plum & Apple Crumble with Almond Crumble Topping & Vanilla Ice Cream (GF, V, VE)	8.95
Espresso & After Eight Cheesecake (V)	8.95
Bailey's Crème Brûlée with White Chocolate Chip Shortbread Finger (V)	8.95
Ice Cream Selection - Choose any three: Chocolate, Strawberry, Vanilla (GF,V)	6.95
Sorbet Selection - Choose any three: Lemon, Mango, Raspberry (GF,V, VE)	6.95

(GF = GLUTEN FREE, A = AVAILABLE AS GLUTEN FREE, V = VEGETARIAN, VE = VEGAN)

OUR FOOD IS HOMEMADE WHERE POSSIBLE & PREPARED IN A KITCHEN WHICH CONTAINS NUTS & OTHER ALLERGENS. PLEASE SPEAK TO A MEMBER OF OUR TEAM IF YOU HAVE ANY FOOD ANY INTOLERANCES OR DIETARY REQUIREMENTS. WE WILL DO OUR BEST TO ACCOMMODATE YOU



# EVENING MENU

## Sharing Starters

Baked Camembert, Homemade Onion Marmalade & Toasted Ciabatta (V,A)	13.95
Marinated Olives (V, VE, GF)	4.95
Lightly Charred Ciabatta & Oils (V, VE)	4.95
Halloumi Fries (V)	7.95

## Classics

*All served with a choice of **Fries, Sweet Potato, Chunky or Tiger Chips.***

<b>6oz OR 12oz</b> Thick Cut Flat Iron Steak, Peppercorn Sauce, Chargrilled Tomato, Portobello Mushroom & Leaves (GF)	18.95/25.95
<b>8oz OR 16oz</b> Gammon Steak, Farm Fried Egg, Chargrilled Pineapple & Leaves (GF)	15.95/18.95
Chargrilled Chicken Skewers, Pan Fried Peppers, Red Onion, Leaves & Sweet Chilli Sauce (GF)	18.95
Battered Fish, Peas, Homemade Tartare Sauce & Chargrilled Lemon	15.95
Homemade Thai Fishcakes with leaves & Asian Slaw ( <b>Not served with Chips</b> )	16.95

## Gourmet Burgers & Hot Dogs

*All served with a choice of **Fries, Sweet Potato, Chunky or Tiger Chips.***

The Garden Beef Burger with Bacon, Cheese, Tomato, Relish & Leaves (A)	15.95
Lamb & Mint Burger with Harissa Mayo & Leaves	15.95
Chicken Caesar Burger with Bacon, Parmesan, Caesar Mayo & Cos (A)	15.95
Southern Fried Chicken Burger with Bacon, Cheese, BBQ Sauce & Cos	15.95
Falafel Burger with Tomato, Sweet Chilli Sauce, Leaves & <b>Tofu (VE)</b> OR <b>Halloumi (V, A)</b>	14.95
Jumbo Hotdog, Bacon, Cheese, Onions & Yellow Mustard	15.95
Vegan Jumbo Falafel Hotdog, Fried Onions & Yellow Mustard (VE, V)	14.50

## Salads

Chicken Caesar Salad, Bacon, Parmesan, Caesar Sauce & Croutons (A)	15.95
Vegan Falafel & Chargrilled Vegetable Salad, Sweet Chilli Sauce & <b>Halloumi (V)</b> OR <b>Tofu (VE, GF)</b>	14.95
Roasted Butternut Squash, Parmesan, Spinach & Toasted Pine Nut Salad (V, GF, Contains Nuts)	14.95

## Sides & Extras

Fries, Chunky, Sweet Potato or Tiger Chips) (V, GF)	4.95
Garlic Ciabatta (V)	4.95
Cheesy Garlic Ciabatta (V)	5.95
Side Salad (V, VE, GF)	5.95
Halloumi Fries (V)	7.95

