

Evening Menu

Spring Starters

Cream of Cauliflower Soup with Crumbled Stilton, Smoked Rapeseed Oil and Bread Roll £6.50 **gf*** **v**

Spring Lamb and Rosemary Meatballs with a Chorizo Sausage and Romesco Ragu £7.95 **n**

Smoked Haddock, Leek and Bacon Tartlet with Comté Cheese Crust, and a Sweet Chilli and Red Pepper Jam £8.50

Old Spot Pork Shoulder and Apricot Country Terrine with Sweet Mustard Dressing, Ale Chutney & Rustic Toast £7.95 **gf***

Charred Pork and Pepper Satay Skewer with Asian Style Slaw and Crushed Cashew Nuts £7.95 **n**

Baked Hereford Hop Cheese Soufflé with Cream and Nutmeg £7.50 **v**

Mains

All served with a choice of Herb Sauté New Potatoes or Hand Cut Chips

Braised Beef Shin, Oxtail and Kidney Puff Pastry Pie with Honey Glazed Carrots, Ale Chutney and Jus £15.50

Stuffed Chicken Breast with Apricots and Black Pudding, Wrapped in Smoked Bacon with Buttered Spinach, Button Mushroom and Tarragon Sauce £14.95

Grilled Sea Bass Fillet with Crab and Coriander Fishcake, Sweet Chilli Glazed Squid, Pak Choi & Smoked Rapeseed Aioli £16.95 **gf***

Slow Roasted Pork Belly with Wild Garlic, Apricot and Sage Quail Scotch Egg, Savoy Cabbage and Mustard & Cider Cream Reduction £15.95 **gf***

Roasted Beetroot, Goat's Cheese and Spinach Wellington with Charred Red Peppers, and Basil and Almond Pesto £14.25 **v n**

Confit Duck Leg with Garden Peas, Smoked Pork Belly Lardons, Baby Gem, and Mint Salsa £15.50 **gf***

Chargrilled Cuts

All Served with Triple Cooked Chips, Portobello Mushroom, Rocket Salad and Grilled Tomato

12oz Rump £22 **gf**

10oz Sirloin £25 **gf**

.....add a Sauce £2

Green Peppercorn and Brandy

Garlic and Parsley Butter **gf**

Sides £3.50

Garlic Bread

Battered Onion Rings

Seasonal Vegetables

Side Salad

Potato Option (Sauté Potatoes, Cajun Sweet Potato Fries or Triple Cooked Chips)