



## In The Evening

### Starters

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Today's homemade soup .....	<b>£5.75</b>
Bang bang peanut satay chicken, oriental crunchy vegetable salad .....	<b>£7.75/£11.95</b>
Potted salt beef brisket with tarragon, mustard & capers, pickled cabbage, toasted sourdough.....	<b>£6.95</b>
Black pudding, new potato & bacon lardon salad, mustard dressing, poached egg.....	<b>£6.75</b>
Asparagus, red chicory & goats curd, spiced nut & seed dukkah, poppy seed dressing.....	<b>£7.50</b>
Heritage tomato & feta salad, Greek basil pesto, toasted pine-nuts, focaccia croutes .....	<b>£6.75</b>
Roasted butternut squash & broccoli salad, edamame beans, houmous & pomegranate .....	<b>£6.75/£9.75</b>
John Ross kiln-roasted salmon, pickled cucumber & fennel, horseradish crème fraiche.....	<b>£7.75</b>
Crispy fried sesame king prawns, pickled vegetables, sriracha chilli mayonnaise.....	<b>£7.95</b>
Sautéed wild mushrooms, peas, asparagus, tarragon crème fraiche on toasted sourdough.....	<b>£7.50</b>

### To Share

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Hot garlic ciabatta bread, roasted red pepper & tomato dip .....	<b>£4.95</b>
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta .....	<b>£9.95</b>
Marinated olives, sun blushed tomatoes & feta, Padron peppers, tabbouleh, houmous, tzatziki, warm flat bread .....	<b>£9.95</b>
Cured meats - Serrano ham, chorizo, salami, duck & pork rillettes, chicken & Serrano ham croquettes, celeriac remoulade, marinated artichokes, Padron peppers, olives, bread .....	<b>£15.50</b>
Fish board with John Ross smoked salmon, kiln-roasted salmon, salt & pepper squid, king prawns, anchovies, horseradish crème fraiche, 'Bloody Mary' prawns, pickled vegetables, taramasalata, roasted garlic mayonnaise, bread.....	<b>£15.95</b>

### Main Courses

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Fish & chips – home battered fillet of today's fresh fish with chips & mushy peas .....	<b>£13.95</b>
Grilled sea bream fillet, warm salad of French beans, black olives, Jersey royals, watercress, orange & spring onions .....	<b>£15.50</b>
Pan roasted sea trout fillet, asparagus, samphire, crushed new potatoes, dill & mustard hollandaise.....	<b>£15.95</b>
Pea & mint tortelloni, lemon, tomato, red onion & asparagus vinaigrette, shaved Parmesan .....	<b>£13.75</b>
Keralan roasted vegetable & coconut curry, brown basmati rice .....	<b>£12.95</b>
Grilled paprika chicken, sautéed new potatoes, chorizo, courgettes, piquillo peppers, sherry vinegar.....	<b>£14.75</b>
Gourmet burger with smoked streaky bacon, Applewood-smoked cheddar, burger sauce, <b>or</b> veggie stack with field mushroom, red pepper, sweet potato, halloumi, roasted onions Both served with home cut chips and orange & mustard coleslaw .....	<b>£13.25</b>
Pork medallions, potato gratin, braised peas, shallots, baby gems, oyster mushrooms, pancetta.....	<b>£15.25</b>
Rump of lamb, polenta & parmesan cake, roasted shallots, cavolo nero, salsa verde .....	<b>£18.75</b>
Pan fried calves liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus .....	<b>£17.50</b>
10oz – 21 day aged West Country rib-eye steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce.....	<b>£22.50</b>
Scotch fillet steak, chimichurri sauce, sweet potato mash, sautéed garlic, spinach, wild mushrooms, red wine jus.....	<b>£23.95</b>

**Seasonal green vegetables £3.95** (enough for two to share)

**Other Side Orders £3.95** – Colcannon mash – Potato gratin – Mixed salad –  
Rocket & Parmesan salad – Home cut chips