

# 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>
Ham hock, balsamic onion & parsley terrine, piccalilli, toasted sourdough.....	<b>£6.95</b>
Smoked mackerel pâté, beetroot chutney, marinated red lentil & rocket salad, Melba toast .....	<b>£6.75</b>
Baked smoked haddock, leek & Keens Cheddar gratin.....	<b>£7.75</b>
Leicestershire black pudding, caramelised onions, frisée salad, poached egg, confit apple .....	<b>£6.95</b>
Poached pear, Cashel blue cheese & chicory salad, maple glazed walnuts, poppy seed dressing .....	<b>£6.75</b>
Roasted squash, broccoli & quinoa salad, houmous, cranberry dressing & pumpkin seeds .....	<b>£6.75/£9.75</b>
Sautéed wild mushrooms & roasted celeriac on toast, rocket & shaved parmesan .....	<b>£7.50</b>
Crispy fried sesame king prawns, pickled vegetables, sriracha chilli mayonnaise .....	<b>£8.25</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>£10.50</b>
Marinated olives, sun blushed tomatoes & feta, Padron peppers, tabbouleh, houmous, tzatziki, warm flat bread.....	<b>£10.50</b>
Cured meats - Serrano ham, chorizo, salami, ham hock terrine, chicken & Serrano ham croquettes, piccalilli, marinated artichokes, Padron peppers, olives, bread .....	<b>£15.95</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>£16.50</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>
Pan-fried salmon fillet, wild mushroom & tarragon risotto, chestnut & truffle butter.....	<b>£15.50</b>
Grilled sea bream fillet, lemon & herb potato cake, tenderstem broccoli, parsley & caper cream .....	<b>£15.95</b>
Keralan roasted vegetable & coconut curry, brown basmati rice.....	<b>£12.95</b>
Pumpkin & sage tortellini, roasted butternut squash, tenderstem broccoli, shaved Parmesan .....	<b>£13.95</b>
Slow cooked lamb shoulder, mint crust, potato gratin, braised red cabbage, rosemary sauce.....	<b>£17.95</b>
Rotisserie chicken, puy lentils, pancetta & baby onions, honey roasted root vegetables, thyme jus .....	<b>£14.50</b>
Conisbee's free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy.....	<b>£12.50</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 and orange & mustard coleslaw.....	<b>£13.75</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> 8oz scotch fillet steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce .....	<b>£22.50/£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