



In The Evening

Starters

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| Today's homemade soup | £5.95 |
| Hot haddock smokies, wilted spinach, cheddar cheese gratin | £7.95 |
| Bang bang peanut chicken salad, oriental crunchy vegetables | £7.95/11.95 |
| Grilled goats cheese, roasted beetroot, chicory & pine nut salad, grain mustard dressing | £7.25 |
| Pork & green peppercorn terrine, winter chutney, caper berries, toasted sourdough | £6.95 |
| Sautéed wild mushrooms & roasted butternut squash on toast, crème fraiche & chives..... | £7.95 |
| Pea & mint falafel, cumin roasted carrot & chick pea salad, omega seeds, avocado houmous | £7.50/10.50 |
| Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast | £7.50 |
| Potted crab, apple & celeriac remoulade, baby watercress, Melba toast | £8.75 |
| Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise..... | £8.95 |

To Share

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| Hot garlic ciabatta, roasted red pepper & tomato dip | £4.95 |
| Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta | £11.25 |
| Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, avocado houmous, tzatziki, warm flat bread | £11.95 |
| Cured meats - Serrano ham, chorizo, salami, pork & green peppercorn terrine, chicken & Serrano ham croquettes, marinated artichokes, winter chutney, Padron peppers, olives, bread | £16.95 |
| 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 | £17.50 |

Main Courses

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| Fish & chips – home battered fillet of today's fresh fish with chips & mushy peas | £14.50 |
| Pan fried seabass, asparagus & pea risotto, pecorino & pea shoots | £15.95 |
| Fillet of salmon, green olive & lemon crust, courgetti, herb potato cake, pesto, crispy capers & fennel .. | £15.75 |
| Roasted rump of West Country lamb, rosemary polenta, sprouting broccoli & salsa verde | £17.50 |
| Keralan roasted vegetable & coconut curry, brown basmati rice | £13.75 |
| Artichoke, green olive & sun blushed tomato linguini, caper, garlic & lemon dressing, toasted pine nuts | £13.95 |
| Herb roasted chicken, porcini mushrooms, potato gratin, lemon & thyme jus | £14.95 |
| Armstrong's free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy | £12.95 |
| 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 | £14.25 |
| Pan fried calves liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus..... | £18.25 |
| 10oz – 21 day aged West Country rib-eye steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce | £23.25 |

Sides to share – Tenderstem broccoli & French beans **£3.95** - Cauliflower & broccoli cheese gratin **£4.50**

Other sides - Colcannon mash - Potato gratin - Home cut chips - Sautéed kale with chilli & garlic
Rocket & Parmesan salad - Mixed salad - Padron Peppers **£3.95**