

# • EVENING MENU



## • FOR THE TABLE

Complimentary Bread, Butter, Bennet and Dunn Rapeseed Oil, Balsamic (gluten free bread available)

## • TO SHARE

Charcuterie – Duck Liver Parfait, Cured Ham, Salami, Bresaola, Chutney, Pickles 11.00

Seafood Platter – Whitebait, Prawn Maryrose, Crayfish, Smoked Salmon, Tartare Sauce 12.00

## • TO START

Roast Parsnip Soup 7.00  
Herb Croutons

Scallops 11.50  
Black Pudding, Peas, Garlic Butter

Goats Cheese 8.00  
Pickled Grapefruit, Orange, Sesame Seed Tuile

Pigeon Breast 8.00  
Wild Mushrooms, Spinach, Red Wine Jus

Chicken Liver Parfait 8.50  
Chutney, Apple, Ciabatta

## • TO FOLLOW

Ribeye Steak 25.50

Rump Steak 21.50

Fillet Steak 28.50

Triple Cooked Chips, Roasted Tomato, Peppercorn Sauce, Roasted Shallots

British Fish and Shellfish Bouillabaisse 23.50  
Cod, King Prawns, Mussels, Red Mullet, Salmon

Lamb Rump 23.00  
Fondant Potatoes, Baby Leeks, Pea Puree, Pearl Onion Sauce

Wild Mushroom Risotto 18.00  
Spinach, Parmesan

Hake 23.00  
Crushed New Potatoes, Samphire, Dill Cream

Duck Breast 24.00  
Red Lentils, Pancetta, Baby Vegetables, Roast Orange Puree



## • Evening Set Menu

• Bread, Butter, Local Rapeseed Oil, Balsamic

### • To Start

Smoked Salmon  
Goats Cheese and Beetroot Tartlet  
Broccoli and Leek Soup  
Parma Ham

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### • To Follow

Salmon – New Potatoes, Samphire, Crayfish and Caper Butter  
Wild Mushroom and Blue Cheese Linguine – Spinach, Garlic Cream  
Beef Bourguignon – Mushroom, Carrots, Crushed New Potatoes  
Belly Pork – Mash Potatoes, Purple Broccoli, Cider Jus

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### • To Finish

Dark Chocolate Mousse – Biscuit, Chantilly  
Sticky Toffee Pudding – Vanilla Ice-Cream, Toffee Sauce  
Ice-cream or Sorbet – Berries  
Stilton – Crackers, Apple, Chutney

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Two Courses 20.00 Three Courses 25.00

If you have any special dietary requirements or allergies please advise a member of staff.