



Evening Specials Menu

*This is an example of the type of dishes that feature on our daily changing evening specials menu.
All dishes subject to availability!*

Nibbles

- Selection of breads £2
- Mixed marinated olives £3½ (ve)
- Cream cheese stuffed peppers £3½ (v)
- Chargrilled artichokes £3½ (ve)

Starters

- Pressed ham hock terrine**
carrot & ginger purée, pickled heritage carrots £8 (gf)
- Goats cheese pannacotta**
smoked cherry tomatoes, aioli, pine nuts £7½ (gf)
- Scallops**
Curried cauliflower purée, prosciutto £9 (gf)
- Chicken liver parfait**
pickled fennel, dried fruit chutney, crostini £7

Mains

- Lamb rump**
dauphinoise potato, broad beans, baby gem, tomato, lamb jus £19 (gf)
- Pan seared sea fillet of hake**
saffron turned potatoes, cockles, samphire, saffron broth £16 (gf)
- Pan seared salmon fillet**
violet potatoes, chicory, leeks, cauliflower purée £16 (gf)
- Asian smoked duck breast**
confit duck leg croquette, spiced beetroot purée, slaw £17
- Wild mushroom risotto**
leek, smoked Applewood & truffle oil £12 (v)
- Fillet steak**
onion confit, watercress salad, red wine jus & dauphinoise or chips £25 (gf)

Sides £3½

- Buttered new potatoes (v)
- Green bean almondine (v)
- Dressed leaf salad (v)

Chips (v)

Full allergen information available on request

(v) - Vegetarian (gf) - Gluten Free (ve) - Vegan (gf*) - suitable for coeliacs with modifications
(ve*) - suitable for vegans with modifications