

# Evening Menu



## Starters

homemade soup of the day £6

*with warm ciabatta bread & butter [gfa, ve]*

chicken & wild mushroom terrine £7.50

*with pickled shallots, roasted garlic aioli & toasted brioche soldier [gfa]*

tempura squid

*on a bed of shredded gem lettuce, topped with spring onions & chilli and a sesame sweet chilli dressing* £8

vegetable sourdough bruschetta £8

*warm roasted mediterranean vegetable sourdough bruschetta topped with lovage pesto [ve, gfa]*

stout glazed beef short rib £8.50

*with pickled red cabbage with fennel & black onion seeds & chive oil*

scottish smoked salmon £7.50

*with wild rocket, lemon & lime crème fraiche & crispy capers [gf]*

southern fried chicken strips £7.50

*with a house slaw & a sesame seed, jack daniels & honey dipping sauce*

red leicester welsh rarebit £7.50

*on toasted sourdough, with chefs homemade tomato & chilli chutney, micro watercress & sun blushed tomato salad*



## Mains

pan roasted chalk stream trout supreme £17

*on a smoked fish spaghetti carbonara, finished with parmesan and lemon oil*

confit leg of gressingham duck £16

*with sweet braised red cabbage, roasted garlic and parsley mashed potatoes & redcurrant and thyme jus [gf]*

curried cauliflower £12

*with cauliflower puree, pickled raisins, truffled crispy kale & toasted hazelnuts [ve, gf]*

slow roast pork belly £15

*with sauteed baby potatoes, apple & honey glazed carrots & creamy cider sauce [gf]*

chef's pie of the day £13

*with chips, or mash & seasonal vegetables*

harissa roasted aubergine £12

*stuffed with spiced vegetable quinoa, with fire roasted red pepper purée & romanesco [ve]*

roasted cajun chicken supreme £15

*with a panko & herb topped mac n cheese & dressed house salad*

roasted butternut squash salad £13

*with sun blushed tomatoes, olives, pine kernels, rocket, vegan feta cheese, curried cauliflower with a balsamic fig glaze [ve]*  
add chicken - £4.00



V - Vegetarian Ve - Vegan GF - Gluten Free GFA - Gluten Free Available  
Please ask a member of staff for information regarding allergies

# Evening Menu



## From the grill

all burgers served in a toasted bun with lettuce, tomato, red onion, gherkins, skin on fries, slaw & onion rings

**6oz chuck steak and brisket** £15

*topped with cheddar cheese, dijonnaise & beer onions*

**buttermilk chicken thighs** £14

*topped with hash brown, cheddar cheese with chilli flakes & sriracha & lime mayonnaise*

**pulled bbq jackfruit** £14

*with vegan cheese & a vegan coriander mayonnaise [ve]*

## Classics

**trio of cumberland sausages** £13

*with buttery mashed potatoes, seasonal vegetables & onion gravy*

**beer battered haddock fillet** £16

*with chunky chips, chefs' tartare sauce & mushy peas*

**slow braised beef shin chilli** £13

*with basmati rice, sour cream & cheddar cheese*



## Sides

sweet potato fries £5.50

chunky chips small £3 - large £5

skin on fries small £3 - large £5

seasonal vegetables £4

dressed mixed salad £4

buttered baby potatoes £4

beer battered onion rings £4

garlic & pesto buttered baked ciabatta £3.50



## Desserts

**espresso opera gateaux** £7

*with coffee laced chantilly cream [v]*

**warm bakewell tart** £7

*with cranberry compote & mandarin orange sorbet [v]*

**golden syrup & apricot sponge** £7

*with homemade custard*

**roasted winter fruits** £7

*with vegan black forest gateaux ice cream [v, ve]*

**crumble of the day** £7

*please see the board or ask for today's crumble [gfa, ve]*

**cheese & biscuits** £8

*with biscuits, grapes, celery & honey [gfa, v]*

**ice creams & sorbet** 2 scoops £4

3 scoops £5

*please see the back for flavours*

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