

Evening Menu



Starters

homemade soup of the day <i>with warm ciabatta bread & butter [gfa, ve]</i>	£6
beetroot & goats cheese salad <i>with rocket, roasted red pepper, roasted nectarine and honey & mustard dressing [v]</i>	£6.50
smoked salmon sourdough bruschetta <i>with herb cream cheese, micro watercress & a balsamic glaze</i>	£8
mount pleasant prawn cocktail <i>atlantic prawns bound with a sriracha infused mairé rose sauce, on crisp little gem lettuce with cucumber ribbons & granary bloomer bread [gfa]</i>	£8.50
southern fried chicken strips <i>with house slaw and a sesame seed, jack daniels & honey dipping sauce</i>	£7
vegetable samosas <i>with spiced pepper gel, salad leaves & a mint yoghurt dip [v]</i>	£7.50
breaded mozzarella <i>with capellini tomato sauce & basil oil [v]</i>	£7.50
warm roast chicken on lime & poppyseed slaw <i>with turmeric roasted cashews & curry oil [gf]</i>	£8
antipasti board <i>antipasti meats, olives, pesto, peppadew peppers, warm ciabatta, grissini & manchego [gfa]</i>	£14
chicken caesar salad <i>with garlic croutons & parmesan</i>	£8



Mains

beef ragu <i>with tagliatelle pasta, topped with parmesan shavings and rocket</i>	£13.50
penne pasta salad <i>with baby spinach, cherry tomatoes, roasted corn, avocado, cucumber, peppers, red onion, carrot with a tarragon dressing [v/ve]</i>	£12
griddled fillet of seabass <i>with tenderstem broccoli, roasted baby potatoes, mint & mango salsa [gf]</i>	£18
vegan moussaka <i>with tzatziki & dressed house salad [ve, gf]</i>	£11
bbq jackfruit quesadilla <i>with fries, salad, sour cream & guacamole [v]</i>	£11
chicken schnitzel <i>with rosemary salt fries, rocket & parmesan salad</i>	£14
pie of the day <i>served with mash or chips, market vegetables & gravy</i>	£13
beer battered cod fillet <i>with chunky chips, chefs' tartare sauce & mushy peas</i>	£16

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 glazed bun with crisp lettuce, tomato, red onion, gherkin & burger relish, with skin on fries and onion rings

beef burger £15

8oz beef burger topped with beer onions, cheddar cheese & baconnaise

chicken burger £14

breaded chicken breast, halloumi, bacon & paprika mayonnaise

vegan burger £14

portobello mushroom, beef tomato, baby gem, avocado, tomato relish and vegan cheese [ve]

28 matured Blackgate 8oz sirloin steak £22

with balsamic roasted vine cherry tomatoes, flat mushroom & chunky chips



Sides

sweet potato fries £4.50

chunky chips small £3 - large £5

skin on fries small £3 - large £5

steamed market vegetables [gf] £4

dressed house salad [gf] £4

lemon & garlic broccoli [gf] £3.50

chive buttered baby potatoes [gf] £3.50

onion rings £3.50

garlic ciabatta £3.50

cheesy garlic ciabatta £4.50

Desserts

lemon tart £7
topped with raspberry compote & summer berry gel [v]

summer berry pavlova £7
with chantilly cream on the side & poached berries [v, gf]

warm carrot cake £7
with sour cream & carrot syrup [v]

vegan chocolate brownie £7
with vegan chocolate orange ice cream & salted caramel sauce [ve]

crumble of the day £7
please see the board or ask for today's crumble [gfa, v]

chef's cheese board £8
with biscuits, grapes, celery & honey [gfa, v]

ice cream 2 scoops £4, 3 scoops £5
please ask for flavours

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