

## EVENING DINING 6PM-9PM

## SHARERS

**HOUSE MARINATED OLIVES (vg)** £4.50  
A mix of olives marinated in oregano

**ROASTED CARROT HUMMUS (vg)** £5.50  
Served with root vegetable crisps

**ARTISIAN SOURDOUGH BREAD BASKET** £7.50  
Herb focaccia, cold pressed olive oil, balsamic vinegar, sea salt

**OVEN BAKED CAMEMBERT (v)** £15.50  
Rosemary, olive oil, balsamic vinegar, toasted sourdough

**CHARCUTERIE PLATTER** £18.50  
Chorizo, salami, Parma ham, oregano olives, gherkins, red onion chutney, sourdough bread

**SEAFOOD PLATTER** £25.50  
Prawns, squid, smoked mackerel, white crab, slaw, hoisin dipping sauce, wasabi mayo, sourdough bread

## SALADS

**ASIAN DUCK SALAD** £17.50  
Slow cooked duck, orange, chilli, spring onions, soy balsamic dressing

**CHAR-GRILLED CHICKEN CAESAR** £16.50  
Gem lettuce, Parmesan, anchovies, pancetta, sourdough croutons

## STARTERS

**PRESSED HAM HOCK** £9.50  
Mixed pickles, artisan bread

**TEMPURA PRAWNS & CALAMARI** £13.50  
Wasabi mayonnaise, Asian dipping sauce

**TOM YUM SOUP (v)** £9.50  
Fragrant Thai soup, sourdough

**HERITAGE CARROT SALAD (vg)** £9.50  
Quinoa granola, pomegranate, hummus, dried cranberries

**KING PRAWN COCKTAIL** £13.50  
Bloody Marie Rose, shredded gem lettuce, bread & butter

**SOUP OF THE DAY (vg)** £8.50  
Sourdough bread

**GRAVADLAX** £11.50  
Lemon & dill creme fraiche, crispy capers, toasted sourdough

**CHICKEN SATAY SKEWERS** £10.50  
Satay dipping sauce, Asian slaw

**DUCK AND ORANGE PATE** £10.50  
Caramelised red onion chutney, focaccia crisp breads

**HAND-PICKED CRAB** £12.50  
Fresh crab, pink grapefruit, avocado, toast

**ASPARAGUS** £11.50  
Asparagus, air dried ham, crispy hen's egg, paprika mayo

## MAIN COURSES

**ROASTED BUTTERNUT SQUASH (vg)** £16.50 **SHEPHERD'S PIE** £17.50  
Butternut squash & sage risotto, roasted squash, vegan feta, hazelnuts  
Slow cooked lamb, cheddar & parmesan mash, fine beans

**HAND BATTERED FISH & CHIPS** £19.50 **PAN ROASTED SEA BASS** £22.50  
Local beer battered haddock, hand cut chips, 'chip shop favourites'  
Thai-style mussels, samphire, spiced baby potatoes.

**SESAME CRUSTED SCOTTISH SALMON** £21.50 **HARISSA SPICED CAULIFLOWER STEAK (vg)** £16.50  
Pak choi, rice, teriyaki sauce, dessicated coconut  
Silky cauliflower mash, lemon chickpeas, kale

**BEEF BOURGUIGNON** £20.50 **GRILLED CHICKEN** £20.50  
Angel steak in red wine, mashed potato, glazed carrots, baby onions, bacon, mushrooms  
Tikka marinated chicken breast, roasted cauliflower pakora, masala sauce, steamed rice, raita

**CHAR-GRILLED BURGER** £18.50 **'THREE LITTLE PIGS'** £21.50  
Double patty beef burger in a brioche bun, cheese, burger relish, baby gem lettuce, tomato, french fries  
Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple & tarragon puree, cider gravy

## FROM THE GRILL

Dressed watercress, French fries

**228g FLAT IRON STEAK** £23.50 **284g RIBEYE STEAK** £33.50

## SIDES

**ROCKET AND SPINACH SALAD (v)** £5.50  
Truffle dressing, Parmesan

**HAND CUT CHIPS/FRIES (vg)** £4.50  
Smoked sea salt & rosemary

**BUTTERED NEW POTATOES (v)** £4.50  
Herb & garlic butter

**FINE BEANS (v)** £4.50  
Tomato, shallots, garlic

**STIR-FRIED SPINACH (vg)** £4.50  
Garlic, ginger, chilli

**BEER BATTERED ONION RINGS (v)** £4.50

**SAUCE** £3.50  
Peppercorn, chip shop curry (vg), bearnaise (v)

## DESSERTS

**ROYAL DOME** £9.50  
Daquoise biscuit, hazelnut crunch, chocolate mousse, pistachio ice cream

**LEMON SECRET** £9.50  
Crunchy shortbread pastry, white chocolate & lime cream, white chocolate ice cream

**APRICOT SABLE** £9.50  
Chantilly cream

**STRAWBERRY MOUSSE (v)** £9.50  
Mini strawberries, shortbread

**STICKY TOFFEE PUDDING (v)** £8.50  
Butterscotch sauce, vanilla ice cream

**SELECTION OF ICE CREAMS & SORBETS (v)** £8.50  
Three scoops

**CHEESE SELECTION** £14.50  
Local & British cheeses, grapes, celery, chuntesy, biscuits

(vg) Vegan (v) Vegetarian (vg\*\*) Vegan alternative available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal  
Guests on a dinner inclusive or two course package have an allowance of £30. A 10% discretionary service charge will be added to your bill

All our napkins are made using recycled materials in an effort to become more sustainable