



## Evening Menu

### Starters

Today's homemade soup .....	<b>£5.95</b>
Bang bang peanut chicken salad, oriental crunchy vegetables .....	<b>£7.75/£11.95</b>
Pork & serrano ham terrine, apricot & rosemary chutney, poppyseed slaw, toasted sourdough .....	<b>£7.25</b>
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, melba toast.....	<b>£6.95</b>
Hot crumbed goats cheese, beetroot chutney, chicory leaves, grain mustard dressing.....	<b>£7.50</b>
Leicestershire black pudding, caramelised onions, frisée salad, poached egg, confit apple .....	<b>£6.95</b>
Asparagus, broad bean, mint & feta salad, spiced nut dukka, lemon dressing.....	<b>£7.25</b>
Raw vegetable & pomegranate salad, avocado houmous, blood orange & ginger vinaigrette.....	<b>£6.95/£9.95</b>
Sautéed wild mushrooms & roasted celeriac on toast, rocket & shaved parmesan.....	<b>£7.50</b>
Tom Yum Thai king prawns & squid, lime, chilli & coriander, ciabatta.....	<b>£8.50</b>

### To Share

Hot garlic ciabatta, roasted red pepper & tomato dip .....	<b>£4.95</b>
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta .....	<b>£10.95</b>
Marinated olives, sun blushed tomatoes & feta, Padron peppers, tabbouleh, houmous, tzatziki, warm flat bread.....	<b>£10.95</b>
Cured meats - Serrano ham, chorizo, salami, pork terrine, chicken & Serrano ham croquettes, apricot & rosemary chutney, marinated artichokes, Padron peppers, olives, bread .....	<b>£15.95</b>
Fish board with John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid, king prawns, anchovies, beetroot chutney, 'Bloody Mary' prawns, pickled vegetables, taramasalata, roasted garlic mayonnaise, bread .....	<b>£16.50</b>

### Main Courses

Fish & chips – home battered fillet of today's fresh fish with chips & mushy peas.....	<b>£13.95</b>
Grilled fillet of Sea bream, herb potato cake, tenderstem broccoli, parsley & caper cream sauce .....	<b>£15.50</b>
Roasted fillet of salmon, green olive & lemon crust, Tuscan bean casserole & baby kale .....	<b>£15.95</b>
Keralan roasted vegetable & coconut curry, basmati rice.....	<b>£13.50</b>
Tuscan bean casserole, griddled Mediterranean vegetables with pesto, black olive crostini.....	<b>£13.95</b>
Duck confit, sautéed potato gnocchi, roasted parsnip, carrot & herb ragu.....	<b>£14.95</b>
Herb roasted chicken, potato gratin, braised peas, shallots, baby gems, oyster mushrooms & pancetta .....	<b>£14.95</b>
Conisbee's free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy.....	<b>£12.75</b>
Gourmet burger with smoked streaky bacon, Applewood-smoked cheddar, burger sauce, or veggie stack with field mushroom, red pepper, sweet potato, halloumi, roasted onions	
Both served with home cut chips and winter vegetable & apple coleslaw.....	<b>£13.95</b>
Pan fried calves liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus.....	<b>£17.95</b>
10oz – 21 day aged West Country Ribeye, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce .....	<b>£22.95</b>
7oz – Grilled scotch beef fillet, wild mushroom & mustard glaze, potato gratin, spinach, port jus.....	<b>£24.25</b>

**Sides to share** - Seasonal green vegetables **£3.95** - Cauliflower & broccoli cheese gratin **£4.50**

**Other sides** - Colcannon mash – Gratin potatoes – Home cut chips **£3.95**

Rocket & Parmesan salad - Mixed salad - Padron Peppers **£3.95**