



3 CHAPEL HILL 01395 488015

EVENING MENU

SPECIALS

WE HAVE A FANTASTIC SPECIALS MENU FILLED WITH AMAZING LOCAL FISH DISHES!

STARTERS & LIGHTBITES

SEAFOOD BISQUE £9

A rich seafood broth with brandy and cream served with rustic bread

ARANCINI £11

filled with cheesy risotto & pulled beef with a tomato salsa

CREAMY GARLIC MUSHROOMS *8 v

Served with bread

CHICKEN LIVER PATE WITH BRANDY £9 v

served with chutney and toasted ciabatta

BAKED CAMEMBERT £14

great to share! served with garlic toast

BEEF CARPACCIO £12

pepper and mustard seared beef fillet thinly sliced with parmasan shavings served with ciabatta

CURED SALMON £11

served with a miso mayonnaise and bread

BEETROOT CARPACCIO *8 vg

with coconut thai dressing

PAN SEARED SCALLOPS £14

with pancetta in a creamy white wine sauce

MAINS

SLOW ROASTED PORK BELLY £20

with a cider & honey reduction

PAN SEARED DUCK BREAST £22

with a port and redcurrant sauce

OVEN ROASTED LAMB RUMP £28

with a minted red wine sauce

CHICKEN SUPREME £18

pancetta & mushrooms in a creamy white wine sauce

All the above are served with dauphinois potatoes & fresh vegetables

FISH BOUILLABAISSE £18

a selection of local fish in a slightly spicy tomato based stew topped with crevettes

STEAKS

6oz RUMP [£]16 12oz RUMP [£]25 10oz RIBEYE [£]29 8oz FILLET [£]35

All of our chargrilled steaks are served with vine cherry tomatoes, rocket, garlic mushrooms & homemade beef dripping chips

VEGETARIAN & VEGAN DISHES

TOMATO,
AUBERGINE &
COURGETTE GRATIN [£]11 vg

Thinly sliced with a rich tomato sauce base, roasted and topped with vegan cheese

MEDITERRANEAN VEGETABLE TART [£]15 vG served with Salad and potatoes

VEGAN WILD MUSHROOM AND ALE PIE [£]18 v_G

encased in a light and crispy pastry served with Mashed potatoes and seasonal veg

SPINACH, MUSHROOM AND CAMEMBERT WELLINGTON [£]16 v

SAUCES

CREAMY BRANDY & PEPPERCORN [£]3

> RICH CREAMY STILTON WITH WHITE WINE [£]3