

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 £9.50 v

Served with bread

CHICKEN LIVER PATE WITH BRANDY £9.50

served with chutney and
toasted ciabatta

BAKED CAMEMBERT £15

great to share!
served with garlic toast

BEEF CARPACCIO £13.50

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

CURED SALMON £12.50

served with a miso
mayonnaise and bread

BEETROOT CARPACCIO £8.50 vg

with coconut thai dressing

PAN SEARED SCALLOPS £14

with pancetta in a creamy
white wine sauce

MAINS

SLOW ROASTED PORK BELLY £22

with a cider & honey reduction

PAN SEARED DUCK BREAST £25

with a port and redcurrant sauce

CHICKEN SUPREME £19.50

pancetta & mushrooms in a creamy white wine sauce

All the above are served with dauphinois potatoes & fresh vegetables

FISH BOUILLABAISSE £21.50

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

STEAKS

6oz RUMP £16

12oz RUMP £25

10oz RIBEYE £31

8oz FILLET £36

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 £13.50 vg

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

MEDITERRANEAN VEGETABLE TART £16 vg

served with Salad and potatoes

VEGAN WILD MUSHROOM AND ALE PIE £18 vg

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 £3.5

RICH CREAMY STILTON WITH WHITE WINE £3.5

