

DINNER

STARTERS

- Butternut Squash Veloute, served with spiced seeds and a warm soup roll. 4.95
- Ham Hock Terrine, served with toasted sourdough bread and piccalilli. 4.95
- Feta and Sun Blushed Tomato Salad, with pickled shallots, balsamic dressing. 4.95

MAIN COURSE

- Ribeye Steak, with Triple Cooked Chips, Tenderstem Broccoli, Cherry Tomatoes, Peppercorn Sauce. 19.95
- Grilled Cod Loin, wilted Cavalo Nero, Dauphinoise Potatoes, Sun Blushed Tomatoes and a Garlic Cream Sauce. 17.95
- Goats Cheese and Cranberry Tart, with Roasted New Potatoes, Wilted Spinach served with a tomato and basil sauce. 16.95

DESSERTS

- Baked Alaska - An Orange Genoise Sponge Base, with a Raspberry Sorbet Ball inside, Italian Meringue blowtorched to finish. 4.95
- Rich Dark Chocolate Torte with crushed amaretto biscuits and raspberries. 4.95
- Cheese Board - A delicious selection of local cheeses with celery, grapes, chutney and crackers. 4.95

WE HAVE GF BREAD & VEGAN SPREAD AVAILABLE

V = Vegetarian VE = Vegan N = Contains Nuts GF = Gluten Free

Please let us know if you have any allergies or dietary requirements although due to the busy nature of our kitchen we cannot guarantee the absence of nuts or other allergens.

DINNER FRIDAY & SATURDAY EVENING 6PM – 9.30PM