Evening Menu

Appetisers £4.50

Olives and Feta White Anchovies Stuffed Peppers Smoked Olives
Harissa Nuts Pesto Peanuts

Starters

Celeriac and Stilton Soup, Bread & Butter

£5.75

Tempura King Prawns, Sweet Chilli Sauce, Aioli

£8.95

Smoked Chicken Arancini, Tomato & Chilli Relish, Pesto

£8 50

Pigs Cheek & Aspall Cider Terrine, Fig Chutney, Piccalilli Puree

fg 25

Pear & Stilton Brûlée, Date & Walnut Bread

£7.95

Seared Scallops, Smoked Bacon Jam, Crackling

£10.95

Beetroot & Goats Cheese Gratin, Herb Scones

£6.95

Main Courses

7 Hour Slow Roasted Belly of Dingley Dell Pork, Apple Sauce, Parmentier Potatoes, Sautéed Baby Onions, Bacon, Mushrooms, Jus

£17.95

Pan Fried Duck Breast, Fondant Potato, Carrot & Orange Puree, Tenderstem Broccoli

£19.95

Fillet of Seabream, Sautéed New Potatoes, Chorizo, Baby Spinach, Pesto

£18.95

Thai Green King Prawn Stir Fry, Egg Noodles

£16.95

Lamb, Mushroom and Haggis Puff Pastry Pie Top, Mash and Tenderstem Broccoli

£13.95

Beer Battered Haddock, Chunky Chips, Garden Peas

£13.50

Venison Sausages, Black Pudding Mash, Parsnip Crisps, Green Beans, Jus

£12.95

Stilton Glazed Ribeye of Beef, Cherry Tomatoes, Hand Cut Chips, Onion Rings & Peas

£22.50

Wild Mushroom, Spinach, Chestnut, & Parmesan Risotto

£13.95

Desserts - £6.50

White Chocolate & Baileys Cheesecake, Honeyed Mixed Berries
Chocolate & Chilli Parfait, Morello Cherry Puree, Pistachio Tuille
Chilled Coconut Rice Pudding, Poached Pineapple, Hazelnut Gelato
Sticky Date & Walnut Pudding, Coffee Ice Cream
Stem Ginger Crème Brûlée, Cookies

Cheese Board £8.95

Norfolk Tawny, Black Bomber, Cashel Blue, Crackers, Apple, Quince Jelly, Chutney