

## Evening Menu

<b>Home baked garlic and rosemary focaccia</b> , balsamic and olive oil (v, vga)	3.5
<b>Marinated olives</b> , sun-blushed tomato, feta (v, gf, vga)	4
<b>Openers</b>	
<b>Seasonal soup of the day</b> , toasted ciabatta	5.5
<b>Serrano ham</b> , stem ginger infused melon, feta (gfa)	7
<b>Confit duck bon bons</b> , honeyed carrot and star anise puree, pickled walnuts, cucumber, spring onions	8
<b>Grilled courgette</b> , turmeric and saffron butter, toasted pine nuts, cumin, coriander yoghurt	6.5
<b>Crab and haddock rarebit</b> on toasted crumpet, rocket salad, poached egg	8.5
<b>Second Innings</b>	
<b>Kimchi fried rice</b> , tofu and miso glazed cauliflower <i>add fried egg: £1 (v, vga)</i>	14
<b>Pan seared sea trout</b> , caper, broccoli and pea risotto, crab fritter (gfa)	16.5
<b>Priors Hall roast pork belly and croquette</b> , creamed potato, celeriac remoulade, charred hispi, red wine jus	15.5
<b>All Rounders</b>	
<b>Butternut squash</b> , aubergine and puy lentil lasagne, rocket, pickled beetroot and almond salad (v)	14
<b>Beer battered market fish and chips</b> , mushy peas, tartare sauce (gfa)	13
<b>Char grilled herb and garlic marinated chicken burger</b> , spiced avocado mayo, bacon, lettuce, tomato, fries (gfa)	13.5
<b>Beef and pork burger</b> , onion jam, pickles, fries (gfa) <i>add-ons: maple-cured bacon, cheese £1 each</i>	14
<b>28-day aged sirloin steak</b> , triple cooked chips, roast tomato, field mushroom (gfa) <i>add-ons: peppercorn sauce / red wine jus / whipped marmite butter £2 each</i>	24
<b>Extras - 4 each</b>	
<b>Skinny fries / triple cooked chips</b>	
<b>Broccoli</b> , chilli, garlic, halloumi (v, gfa)	
<b>Grilled courgette and kale</b> , red peppers, mint and lime dressing (v, gfa)	
<b>Rocket</b> , cherry tomato, toasted almond, romesco dressing (vga, gfa)	

(v) = vegetarian (vg) = vegan (vga) = vegan available (gfa) = gluten free available

Please inform your server of any allergies/intolerances and we will be happy to accommodate you.