

Evening Menu

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