

Evening Menu

Home baked garlic & rosemary focaccia, 3.5 balsamic, olive oil (v, vga)	Peppercorn Negroni 8
Marinated olives, sun-blushed tomato, feta 4 (v, gf, vga)	Winter Spiced Old Fashioned 9
	Sloe 75 10
Openers	
Butternut squash & coconut soup, pickled chilli, toasted coconut (v, gfa)	5.5
Tomato & mozzarella arancini, tomato ragu, rocket, pesto (v)	6.5
Mushrooms on toast, fried egg, pickled wild mushrooms, herb oil (v, gfa)	7.5
Confit duck leg & chicken terrine, pickled carrot, pistachio cracker (gfa)	8
Buttermilk chicken wings, peanut & kohlrabi slaw, Asian dressing	6.5
Classic prawn cocktail, panko breaded tiger prawn, little gem lettuce, apple, marie rose sauce (gfa)	8.5
Second Innings	
Mushroom & chestnut en croûte, garlic creamed brussel sprouts, roasted carrot, mushroom truffle cream (v)	14
Rarebit glazed smoked haddock, creamed mash potato, spinach, mussel cream sauce	15
Fillet of sea bass, tiger prawn, butter bean, chorizo cassoulet (gfa)	16.5
Braised blade of beef bourguignon, dauphinoise potato, fine beans, baby onion, button mushrooms, bacon jus	17
Pan roasted guineafowl, samosa, parsnip, greens, curry velouté	16
All Rounders	
Butternut squash, chickpea & spinach bhuna, buttered turmeric rice, garlic & coriander naan (v, gfa)	14
Beer battered fish & chips, mushy peas, tartare sauce	13
Beef & pork burger, bbq mayo, lettuce, tomato, pickles, fries (gfa) <i>add-ons: maple cured bacon / cheese £1 each</i>	14
Tandoori spiced chicken burger, mango chutney, pickled cucumber raita, lettuce, tomato, fries	13.5
28-day aged sirloin steak, tomato, mushroom, triple cooked chips <i>add-ons: peppercorn sauce, red wine jus, mushroom cream sauce £2 each</i>	24
Extras	
Skinny fries / Triple cooked chips	4
Braised red cabbage (v, gfa)	4
Green beans, feta, pickled red onion (v, gf)	4
Maple buttered brussels sprouts, smoked bacon, chestnuts (gf)	4
Rocket, sun blush tomato, olives, balsamic reduction (vg, gf)	4

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