

## Evening menu 6pm-10.30pm

Bread with aioli, olive oil & balsamic vinegar Bread with marinated olives & aioli	£1.50pp £2.25pp
	2 11
STARTERS	
Butternut squah & goats cheese soup	£5.00
Jamon, grilled chicory, shaved manchego, sherry vinegar	£7.50
Seasonal salad; Baby gems, cherry tomatoes, roast fennel, artichokes, red onion and guacamole	£6.00/£10.00
Grilled chicken Caesar salad, soft boiled egg & white anchovies	£9.00/£12.00
Sautéed chilli & garlic tiger prawns, toast	£8.50
Rare pan fried beef onglet, Moroccan salad of grapes, barley, baby spinach and sumac	£8.50
Potted salt beef, Lilliput capers, watercress, apple, capers, toast	£7.00
Peppered mackerel fillet, baby beetroot fritters, horseradish cream	£7.00
Baked mussels in tomato and garlic, herb crust, saffron aioli	£7.00
Bruschetta of baked goats cheese, roast peppers, tapenade	£7.00
TO SHARE	
Fish board:	£16.00
Potted crab, cod fritters, smoked salmon, peppered mackerel, whitebait & cucumber relish	
Mediterranean board:	£13.50
Lamb kofte, Merguez sausages, marinated olives, hummus, pitta, feta, grilled Mediterranean vegetables	
MAINS	(10.00
28-day dry aged rib eye steak, hand cut chips, mixed leaves & peppercorn sauce	£18.00
Grilled sea bass fillet, courgette gratin, roast tomato, almond pesto	£14.00
Roast rump of West Devonshire lamb, black truffles, pappardelle, savoy cabbage Rare pan fried beef onglet, french fries, mixed leaves & peppercorn sauce	£16.00 £,14.50
Potato gnocchi, watercress, spinach, toasted pine nuts, parmesan	£14.30 £12.00
Baked Pollack, mange tout, crispy polenta, chilli and pepper puree	£14.50
Ballotine of free-range chicken, porcini mousse, pancetta, parsley crushed potatoes, green beans	£,14.00
Suffolk Farm chicken, leek & bacon pie, puff pastry top, mash, savoy cabbage	**
Sautéed calf's liver, sage, capers, roast shallots and mash	£13.00 £14.00
Roast spiced vegetables, olives, grilled flat bread, babbaganoush, tzatziki	£,14.00 £,13.00
Angus beef burger, crispy bacon, Emmental, gherkins & hand cut chips (double burger £16)	£13.00 £11.00
ringus seer surger, enspy sucon, Emmentar, gnerams & nand cut emps (double surger £.10)	£,11.00
Sides: savoy cabbage, mash, hand cut chips, French fries, mixed leaf salad	£3.00

Our meat is traceable to farm of origin & sourced within the British Isles, our fish is sourced from sustainable stock