

Autumn Evening Menu

Starters

- Soup of the day, served with homemade bread and butter £3.95
- Homemade chicken liver pate with red onion marmalade £4.25
- Smoked haddock fishcake with lemon and caper mayonnaise £4.95
- Pork and apple terrine with piccalilli £4.95
- Warm goats' cheese and baked fig salad with berry compote £4.95
- Wild mushrooms sautéed in garlic butter, served on French toast £4.50

Mains

- Pan fried hake in a tomato and herb sauce £13.95
- Beef and ale cobbler with suet dumplings £12.95
- Meat loaf wrapped in Parma ham, with sautéed savoy cabbage and onion gravy £12.95
- Lamb rump steak, black pudding, celeriac gratin, and a red wine and shallot sauce £17.95
- Butternut squash and fennel arancini with a white wine, sage and cream sauce £11.95
- Locally farmed Charolais sirloin steak, with horseradish or a sauce of your choice £16.95
- Locally farmed Charolais fillet steak, with horseradish or a sauce of your choice £22.95
- Diane, Pepper, Chimichurri or Sauce Vierge

All of our main courses are served with fresh seasonal vegetables and potatoes
Please see our specials board for a choice of additional starters and mains

We use fresh produce and cook food to order. This sometimes means that there is a longer delay than you are used to. If you are in a hurry, please ask when ordering. We normally lightly cook our vegetables and serve some meats pink. If you prefer extra cooking, please ask. We endeavour to use fresh, locally sourced ingredients wherever possible. Our steaks are all from locally farmed herds of Charolais cattle, all the chicken used is free-range and all eggs are from free-range hens.