
Evening Menu

Available Wednesday to Saturday from 6:00pm to 9:00pm

Starters

Fresh homemade soup of the day served with warm crusty bread (v) - 4.95

Whole baked camembert, spiced cranberry jam, homemade soda bread and sticks (v) - 6.75

New York deli mushroom - filled with sweet pickled cabbage, pastrami, cheese and mustard, served on baby leaf salad, lemon dressing and gherkins (gf) - 6.25

Shredded ham hock, garden pea puree, ham jelly, pickled shallot, homemade loaf - 6.45

Feta & butternut squash tartlet, sun dried cherry tomatoes, beetroot and chilli ketchup (v) - 5.95

Tiger prawn, shredded leaves, vine tomato, homemade marie rose sauce, wholemeal bread - 6.95

Bistro dishes

Grilled sea bass fillet, Atlantic prawns, salt and pepper squid, steamed white rice, sweet yellow chilli and ginger sauce, green beans and baby coriander leaves (gf) - 14.95

Lime & coriander duck breast, pan fried and served pink, sauté mushrooms and spinach with pak choi, roast orange purée and rice noodles (gf) - 12.95

Slow roasted Dingley Dell pork belly, bubble & squeak mash, crispy black pudding nuggets, sage and apple sauce, cider gravy - 10.95

Handmade lamb & mint tortellini, sundried tomatoes, toasted pine nuts, red pepper sauce, fresh rocket leaves, shaved Parmesan - 9.95

Mexican spiced shredded vegetables, refried beans, avocado mash, tomato salsa, nachos, chive sour cream and warm tortillas (v) - 7.45 - Add chicken 3.50

Venison, pancetta and chorizo casserole in a red wine sauce, crushed new potatoes, buttered broccoli and almond (gf) - 11.95

Pearl barley risotto, asparagus, broad beans & garden peas (v) - 7.45

Classics

Ale and chive battered fillet of fish, seasoned chips, mushy peas, homemade tartare sauce and fresh lemon - 9.95

Texan beef chilli con carne, served with rice, tortilla chips, and topped with chive sour cream - 8.50

Five bean chilli served with rice, tortilla chips, and topped with chive sour cream (v) - 7.45

Pie of the day with puff pastry top with either baby potatoes or sea salted chips and seasonal vegetables - 8.95

Grill

Cajun chicken breast and a red pepper and tomato salsa - 10.50

Dry cured Scottish salmon with lemon butter - 11.45

Both served with choice of new potatoes, rice or seasoned chips, and market vegetables or salad

Steak frites - 8oz rump steak & pepper butter, fries, roasted mushroom, tomato and watercress (gf) - 11.95

Burgers

8oz 100% beef burger - 9.50

Chicken breast burger - 9.50

Falafel and spinach ¼ lb (v) - 7.95

All served on toasted bun, fresh tomato, gherkin, crispy onions, coleslaw, skinny fries and salad

Extras - Smoked bacon, mature cheddar, blue stilton, field mushroom, fried egg - 1.00 each

Juniors

Starters

Fresh soup of the day with warm bread (v) - 2.50

Sticks & dips (v) - 1.95

Toasted garlic bread (v) - 1.95

Mains

Cod goujons - breaded pieces of Atlantic cod, served with fries and garden peas - 4.95

Cheese and ham melt - carved honey ham with cheddar cheese melted on crusty bread served with salad - 4.25

Sausage & mash - two Cumberland sausages on buttery potato mash, garden peas and gravy - 4.95

Egg pasta served tossed in homemade cheese sauce finished with parmesan (v) - 4.25

Side Orders

Bowl of wholetail scampi

- Large - 7.45

- Small - 3.95

Bowl of seasoned chips (gf,v)

- Large - 2.45

- Small - 1.50

Sweet potato fries (v)

- Large - 2.95

- Small - 1.95

Garlic bread - 1.95 (v)

Battered onion rings - 2.45

Fresh garden salad - 1.95 (gf,v)

Market vegetables - 1.95 (gf,v)

Allergies - If you are concerned about the presence of any gluten, nuts, seeds or another other allergens in our food please ask a member of staff for assistance.

