

# Evening Menu



## Starters

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<b>chef's soup of the day</b>	£6
<i>with warm ciabatta &amp; butter [v, ve, gfa]</i>	
<b>chicken liver pate</b>	£7
<i>with house chutney &amp; warm sourdough toast [gfa]</i>	
<b>cave aged cheddar &amp; guinness rarebit</b>	£8.50
<i>on sourdough, with a cherry tomato &amp; rocket salad &amp; beer onions [v, gfa]</i>	
<b>seabass, ginger &amp; lime fishcake</b>	£8.50
<i>with a jalapeno &amp; tomato salsa &amp; dressed leaves [gf]</i>	
<b>beetroot terrine</b>	£8
<i>with horseradish creme fraiche, pickled red onion petals &amp; micro watercress [v, ve, gfa]</i>	
<b>southern fried chicken strips</b>	£7.50
<i>with a house slaw &amp; a sesame seed, jack daniels &amp; honey dipping sauce</i>	

## Burgers

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*all burgers served in a glazed bun with gem lettuce, tomato, red onion, gherkins, skin on fries, slaw & onion rings*

<b>6oz chuck &amp; brisket</b>	£16
<i>topped with beer onions, streaky bacon, mature cheddar cheese &amp; blue cheese mayonnaise</i>	
<b>bbq pulled pork</b>	£16
<i>topped with streaky bacon, mature cheddar cheese &amp; smoked paprika mayonnaise</i>	
<b>pulled bbq jackfruit</b>	£14
<i>topped with vegan cheese, slaw &amp; vegan bbq mayonnaise [ve]</i>	

## Nibbles - 3 for £12

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<b>marinated olives [v, ve, gf]</b>	£3
<b>garlic ciabatta [v]</b>	£4
<i>add cheese + 50p</i>	
<b>frickles with buttermilk ranch dip [v]</b>	£4
<b>katsu smothered chicken bites</b>	£4
<b>smokey tomato &amp; harissa tapenade with sourdough toast</b>	£4
<b>battered oyster mushrooms with smoked paprika mayo [v, ve]</b>	£4
<b>buffalo battered cauliflower florets with sweet chilli &amp; basil dip [v, ve]</b>	£5
<b>meatballs in a spiced pepper &amp; tomato dip</b>	£5.50

## Mains

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<b>chef's beef shin chilli loaded nachos</b>	£16
<i>topped with jalapeno chillies, spring onions, cheddar cheese, sour cream &amp; guacamole [gf]</i>	
<b>beer battered haddock fillet</b>	£18
<i>served with chunky chips, homemade tartar sauce &amp; minted crushed peas</i>	
<b>butternut &amp; sage risotto</b>	£15
<i>finished with lemon, white truffle oil, parmesan &amp; rocket [v]</i>	
<b>pork loin steak</b>	£16
<i>rubbed in sweet spices, served with Bengali style mashed potatoes, mangetout, topped with a chilli &amp; date sauce</i>	
<b>chef's pie of the day</b>	£15
<i>served with either chunky chips or mashed potatoes &amp; seasonal vegetables</i>	



# Evening Menu

## Lighter dishes

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marinated chicken skewer £11

*on a warm flatbread, topped with shredded lettuce, red onion, cherry tomatoes, cucumber and tzatziki*

caesar salad £8

*romaine lettuce bound with caesar dressing, topped with ciabatta croutons & parmesan shavings*  
add chicken (+£2)  
add chicken & bacon (£4)

vegan salad £10

*fire roasted peppers, rocket, olives, cherry tomatoes, cucumber, red onion, harissa marinated vegan feta style cheese, pine kernels, avocado & a balsamic glaze [ve]*

## Desserts

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chocolate delice £7

*with milk chocolate sauce & vanilla ice cream [gf]*

summer berry & almond tart £7

*with raspberry sorbet, fresh berries & raspberry coulis*

mango & passionfruit pavlova £7

*with passion fruit coulis & chantilly cream*

choux buns £7

*filled with chantilly cream, topped with salted caramel sauce*

chef's crumble of the day £7

*please see the board or ask for today's crumble [gfa, ve]*

cheese board £8

*with biscuits, grapes, celery & honey [gfa, v]*

ice creams & sorbet 2 scoops £4  
please ask for flavours 3 scoops £5

## Sides

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sweet potato fries £5.50

chunky chips small £4 - large £5.50

skin on fries small £4 - large £5.50

seasonal vegetables £4.50

dressed mixed salad £4.50

garlic buttered baked ciabatta £4

beer battered onion rings £4.50

## Children's

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small fish fingers, fries & peas £9

battered chicken bites, fries, and beans £7

sausage, mash and peas with gravy £7

mac & cheese with garlic bread £7

chocolate brownie £5

mini chef's crumble of the day £7

ice creams & sorbet 2 scoops £4  
please ask for flavours 3 scoops £5