

Evening Menu

Starters and Lights

Salmon Fish Cakes on a bed of mixed leaf with a lemon and dill mayonnaise	£7
Soup of the Day (v) served with locally baked bread	£5
Chicken Liver Parfait with jail ale chutney and toasted ciabatta	£7
Seared Scallops with crushed peas, pancetta crisps and a truffle oil	£8
Moules Mariniere served with dipping bread	£8
King Prawns and Scallops in Thai Sweet Chilli served with dipping breads	£10
Hummus and Flat Breads served with olives, roasted garlic, oil and balsamic	£6

Small Plates £5 Each

Meat

- Beef and Bean Chilli (G)** with sour cream and tortillas
- Cajun Spiced Chicken Strips (G)** with chorizo and peppers
- Citrus and Ginger Marinated Chicken (G)** with white rice
- Italian Meatballs** in a tomato sauce with a mozzarella glaze
- Pan Fried Chorizo and Sausage (G)** in a tomato sauce
- Italian Cured Meats (G)** with shaved parmesan and lemon oil

Fish

- Panko Coated Squid Rings** with a Thai sweet chilli dip
- Breaded Whitebait** with tartar sauce
- Pan Fried King Prawns** in a garlic butter with dipping bread
- Breaded Tiger Prawns** with a Thai sweet chilli dip
- Breaded Scampi** with tartar sauce

Vegetable (V)

- Panko Coated Button Mushrooms** with a garlic mayonnaise
- Deep Fried Brie Wedges** with a cranberry dip
- Oven Roasted Mediterranean Vegetables (G)** with pesto and melted mozzarella
- Nachos with Jalapenos and Melted Cheese (G)** topped with salsa and sour cream

Salads

Chicken (G) with stir fry vegetables, chilli, coriander and ginger	£9
Stir Fry King Prawn and Courgette (G) with a coriander, chilli and lime dressing	£10
Greek (V)(G) tomatoes, cucumber, red onion, feta, olives, peppers and oregano olive oil	£8
Super Food (v)(G) Soy beans, beetroot, quinoa, beansprouts, sweet potato and seeds	£8
Citrus Salmon (G) with mixed leaves, cherry tomatoes, and a citrus and ginger dressing	£10

Main Courses

Grilled Salmon Fillet (G) with chive oil mash, asparagus, parsnip puree and carrot ribbons	£15
Lamb Tagine (G) with Moroccan style cous cous, fresh coriander and natural yoghurt	£13
Moules Frites in a white wine, garlic and cream sauce. Served with skinny fries	£14
Arrabiata Penne Pasta (V) served with garlic bread	£10
Sea Bass Fillet (G) with crab mash potato, tenderstem broccoli and chantenay carrots	£15
Halloumi Burger (V) with hand cut chips, roasted peppers and green pesto	£10
Wild Mushroom and Thyme Risotto (V) served with garlic bread and a truffle oil	£11
Chicken, Bacon and Spinach Pasta in a rich tomato sauce with garlic bread	£12
Lamb Rump (G) with roasted new potatoes, kale, chantenay carrots and a forest berry jus	£15
Roasted Chicken Supreme (G) with a truffle and thyme mash, fine green beans, carrot puree and a wild mushroom and cream sauce	£14
Belly Pork (G) with a potato cake, garden vegetables and an apple jus	£14
Thai Green Chicken Curry served with rice and naan bread	£11
Rib Eye Steak (G) served with chips, flat mushroom, onion rings and a peppercorn sauce	£21
Beef Steak and Bacon Burger with hand cut chips, cheese, mayonnaise and salad	£11
Chicken and Bacon Burger with hand cut chips, cheese, BBQ sauce and salad	£11

To Share

Rustic Breads (v) with olive oil and balsamic vinegar, aioli, roast garlic and olives	£6
Antipasto Board with cured meats, parmesan, sun blushed tomatoes, pickled gherkins, anchovies, Roasted Mediterranean vegetables, aioli, stilton, brie and ciabatta	£18
Nachos (G) Vegetarian, Cajun Chicken or Chilli Beef served with dips	£9
Mezze (v) with hummus, feta, Mediterranean vegetables, olives, sun dried tomatoes, aioli, mozzarella, tomato and flat bread	£16

Sides

Skinny Fries	£3	Garlic Bread	£4
Chubby Chips	£3	Marinated Olives	£3
Winter Vegetables	£3	Onion Rings	£3
Roasted New Potatoes	£3	Mixed Leaves Side Salad	£3
Sweet Potato Bites with aioli	£4	Bread and Butter	£2

(V) Vegetarian (G) Gluten Free

Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal when placing your order