

# DINNER MENU

## STARTERS & SALADS

Soup of the day, served with locally baked bread - £5.00 (V)

Chicken liver parfait with caramelised red onion and balsamic glaze - £7.00

Heritage beetroot salad with a goat cheese crumble, salsa verdi and cress - £7.00 (V)

Pan seared scallops with a red pepper puree, crispy pancetta and micro herbs - £9.00 (GF)

Ham hock terrine with pickled vegetables, toasted ciabatta and aioli - £7.00

Salmon fishcakes, with capers, watercress and a lemon and dill mayonnaise - £6.00

King prawns and scallops in Thai sweet chilli sauce with dipping bread - £11.00

Superfood salad. Mixed green leaves, avocado, beetroot, quinoa, beansprouts, mixed beans, pomegranate and sweet potatoes - £9.00 (VE) (GF)

King prawn and avocado salad with smoked salmon, boiled egg and beansprouts - £11.00 (GF)

Chicken caesar salad with cherry tomatoes, cos lettuce, croutons, parmesan, anchovies, bacon, boiled egg and a caesar dressing - £10.00

## SHARES & SIDES

Chubby chips - £3.00 (VE) (GF)

Garlic bread - £4.00 (V)

Sweet potato bites with aioli - £4.00 (V)

Hummus and flatbread with olives, balsamic and olive oil - £7.00 (VE)

Rustic bread with olive oil, balsamic, aioli, roast garlic and olives - £7.00 (V)

Roasted peppers and olive nachos with jalapeños, Mexican salsa, guacamole and soured cream - £9.00 (V) (GF)

Cajun chicken nachos with jalapeños, Mexican salsa, guacamole and soured cream - £10.00

Mezze with hummus, feta, Mediterranean vegetables, olives, sun dried tomatoes, aioli, mozzarella, and flat bread - £16.00 (V)

Antipasto board with cured meats, parmesan, sun blushed tomatoes, pickled gherkins, anchovies, roasted Mediterranean vegetables, aioli, stilton, brie and ciabatta - £18.00



(V) - Suitable for vegetarians

(VE) - Suitable for vegans

(GF) - Gluten free

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## MAIN COURSES

Moules frites. Local mussels cooked in a white wine and garlic sauce, served with fries - £12.00

Chicken and pancetta tagliatelle with artichoke hearts, tomatoes, black olives, fresh pesto, parmesan and garlic bread - £11.00

Cherry tomato and green pea risotto with basil pesto, micro herbs and garlic bread - £11.00 (V)

Grilled tuna steak served on a nicoise salad - £15.00 (GF)

Handmade beef steak burger with bacon, mature Cheddar cheese and a mustard mayonnaise, served with chubby chips and a dressed salad - £11.00

Chicken fillet burger with bacon, mature Cheddar cheese and barbeque sauce, served with chubby chips and a dressed salad - £11.00

Roasted pepper and haloumi burger with rocket and basil pesto, served with chubby chips and a dressed salad - £11.00 (VE)

Pan fried seabass fillet with roasted mediterranean vegetables, new potatoes, green pesto and a balsamic glaze - £13.00 (GF)

Venison steak with a potato cake, parsnip puree, kale, roasted beetroots and a red wine jus - £13.00 (GF)

Mild Indian goat curry with roasted peanuts, boiled rice, green peas and papadum - £12.00 (GF)

Rib-eye steak with hand cut chips, grilled asparagus, caramelised shallots, peppercorn sauce and a dressed salad - £21.00 (GF)

Devonshire lamb rump with carrots, roasted beetroot, rosemary mashed potato, salsa verdi and a red currant jus £17.00 (GF)

Ratatouille and brie roasted in a filo pastry tart, served with new potatoes, rocket and balsamic glaze £11.00 (V)

Salmon fishcakes, with capers, watercress, a lemon and dill mayonnaise and a side salad - £10.00

Pan fried salmon fillet with chive mash potato, carrots, asparagus and hollandaise sauce - £14.00