

Evening Menu

Nibbles

Warm, in-house spiced nuts (gf) 6

Blackened Padron peppers (vg) 4.5

Smoked Maldon Sea salt & lemon

Baked Sicilian olives (gf) 5 Sundried tomatoes & feta

Cajun spiced whitebait 6 Lime & ginger aioli & lemon

Bread and olives (v) 8.5

Charred focaccia, olive oil & balsamic, chef's homemade butter, baked Sicilian olives & feta (suitable to share)

Starters

Harissa & citrus halloumi (gf) 8 Wild rocket & red cabbage salad, raisins, dill, honey & apple

Smoked red pepper risotto (vg, v, gf) 8.5 Baked Sicily olives, toasted pine nuts & crispy rocket

Crispy baby octopus (gf) 9 Ginger & sweet chili jam, fresh chilli, cucumber & coriander salad, lime

Crispy Asian beef (gf) 9.5

Chilled Asian vermicelli noodle salad, coriander, chilli & lime Crispy soy & honey belly pork (gf available) 10

Apple Gel, black pudding crumb, apple & dill slaw

Baked camembert board (v, gf available) 14.75

Homemade apple & thyme jam, toasted focaccia, spiced apples (suitable to share)

Mains

10oz Coal fired black Aberdeen angus sirloin steak (gf) 27.5

Charred vine cherry tomatoes, garlic herb Portobello, dressed leaf, hand cut chips Add - blue cheese or homemade peppercorn sauce **2.5**

Whole baked Lemon sole (gf) 27

Lemon & caper butter, lyonnaise potatoes, dressed leaf, charred lemon

Beef bourguignon (gf) 23

Pomme puree, charred carrots, crispy shallots, fresh herbs

Pan fried chicken supreme (gf) 23

Fondant potato, sauteed cavallo nero, spiced red pepper puree, smoked chicken cream

6oz coal fired prime beef burger (gf available) 18

Toasted brioche bun, smoked mozzarella, baby gem, beef tomato, classic burger sauce, smoked chilli jam, skin on fries & onion ring

Crispy beer-battered haddock (gf) 18

Pea aioli, homemade tartar sauce, burnt lemon, hand cut chips

Spinach and ricotta ravioli (v) 17

Spinach, pea and mint purée, toasted pine nuts, crispy rocket and herb salad, citrus herb cream

Harissa halloumi burger (v, gf available) 15

Beef tomato, gem lettuce, spiced apple jam, apple slaw & skin on fries (v)

(v) vegetarian (vg) vegan (gf) gluten free

Allergies and intolerances, please speak to our staff about the ingredients in your meal, when making your order A 10% discretionary service charge will be added to your bill which is shared between the entire front and back of house team