

Evening Restaurant Menu

full allergen information available from your server on request

Starters

Smoked duck salad served with pickled beetroot, roasted walnuts and a parmesan crisp (GF)	£6.75
Chicken, pork and sage terrine accompanied by pickled cucumber, salad leaves and tomato chutney (GF)	£5.95
Breaded deep fried whitebait served with cabbage slaw, salad leaves, carrot shavings and aioli	£5.95
Stilton and spinach tart with mixed leaves and a balsamic dressing (V)	£5.75

Mains

Pork schnitzel	£15.95
tenderised pork escalope coated in seasoned breadcrumbs served on creamy mash potato with green beans and a lemon and caper butter	
Pan fried chicken breast filled with mozzarella and basil, wrapped in bacon	£15.95
served with fondant potato, steamed asparagus and a rich red wine and wild mushroom jus (GF, DF)	
Fillet of haddock	£15.75
served on a pea and leek risotto topped with a poached egg (GF)	
Vegetable and halloumi skewers	£14.75
on a bed of braised rice with an oregano sauce (V, GF)	

Desserts

Raspberry Bakewell pudding with vanilla ice cream and raspberry coulis (V)	£5.50
Tiramisu, a light sponge dipped in coffee, layered with cream mascarpone, flavoured with cocoa (V)	£5.50
Banana and fudge crème brûlée garnished with seasonal fruits (V, GF)	£5.50
Selection of English and Continental cheeses	£6.50
accompanied by a homemade relish, celery and savoury biscuits (V, GF on request)	

Please ask your server about our Specials of the Day

(V) Vegetarian, (VE) Vegan, (GF) dish made with gluten free ingredients, (DF) dish made with dairy free ingredients, () on request
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