



## In The Evening

### Starters

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Today's homemade soup .....	<b>£5.95</b>
Sautéed paprika potato, chorizo & piquillo pepper hash, sherry vinegar dressing, poached egg.....	<b>£7.50</b>
Bang bang peanut chicken salad, oriental crunchy vegetables .....	<b>£7.95/11.95</b>
Roasted squash, feta, quinoa & baby spinach salad, dukkah, pomegranate dressing .....	<b>£7.95</b>
Sauteed wild mushrooms, celeriac & sage, rocket & shaved parmesan on sourdough toast .....	<b>£7.95</b>
Cumin roasted carrot & chickpea salad, beetroot houmous, omega seeds, blood orange & ginger dressing.....	<b>£7.25/£10.50</b>
Slow cooked pork and green peppercorn terrine, winter chutney, caperberries & toasted sourdough.....	<b>£6.95</b>
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast .....	<b>£7.50</b>
Hot haddock smokies, wilted spinach, cherry tomatoes, cheddar cheese gratin.....	<b>£8.50</b>
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise.....	<b>£8.95</b>

### To Share

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Hot garlic ciabatta, roasted red pepper & tomato dip .....	<b>£4.95</b>
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta .....	<b>£11.75</b>
Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, beetroot houmous, coconut tzatziki & warm flat bread.....	<b>£12.50</b>
Cured meats – ham hock terrine, winter chutney, Serrano ham, chorizo, Padron peppers, salami, chicken & Serrano ham croquettes, marinated artichokes, olives, cornichons & a selection of breads ..	<b>£17.50</b>
Fish board with John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid & sriracha mayonnaise, king prawns, whitebait, 'Bloody Mary' prawns, roasted garlic aioli and a selection of breads .....	<b>£17.95</b>

### Main Courses

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Fish & chips – home battered fillet of today's fresh fish with chips & crushed minted peas.....	<b>£14.75</b>
Roasted fillet of sea trout, lemon & herb potato cake, tenderstem broccoli, Bearnaise sauce .....	<b>£16.95</b>
Grilled fillet of seabream, gremolata, Tuscan bean stew, cavolo nero, pesto dressing .....	<b>£16.50</b>
Breaded chicken schnitzel, Roquefort butter, spinach, Lyonnaise potatoes.....	<b>£14.95</b>
Keralan roasted vegetable & coconut curry, brown basmati rice, coriander & chilli .....	<b>£13.75</b>
Moroccan lamb, chickpea and apricot tagine, herb couscous & toasted almonds .....	<b>£15.95</b>
Conisbee's free range sausages, Colcannon mash, crispy shallots, onion gravy .....	<b>£13.25</b>
Sauteed potato gnocchi, wild mushrooms, Jerusalem artichokes, button onions & fresh parsley.....	<b>£12.95</b>
Gourmet burger with smoked streaky bacon, Applewood smoked cheddar, burger sauce, <i>or</i> pea & mint falafel burger, grilled halloumi, piquillo peppers, tzatziki <i>Both served with home cut chips &amp; apple coleslaw</i> .....	<b>£14.50</b>
Pan fried calves liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus.....	<b>£18.50</b>
10oz – 21 day aged West Country rib-eye <i>or</i> 7oz Scotch fillet steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce.....	<b>£23.75/£25.75</b>

**Sides to share** French beans & tenderstem broccoli - **£3.95** Cauliflower & broccoli cheese gratin - **£4.50**

**Other sides** Minted new potatoes - Colcannon mash - Potato gratin - Home cut chips

Sautéed kale with chilli & garlic - Rocket & parmesan salad - Mixed salad - Padron peppers **£3.95**