



Evening Menu (18:00 – 20:00/21:00)

Starters

- **Soup of the Day**, served with a warm bread roll £6.95
- **Chicken Liver Parfait** with red onion chutney, toasted ciabatta and a fresh leaf salad £6.95
- **Smoked Salmon Carpaccio** served with capers, marinated shallots horse radish crème, dressed with delicate parsley oil. £8.95
- **Heirloom Tomato Caprese** salad with Buffalo Mozzarella laced with Balsamic reduction £6.95
- **Traditional Scotch Egg** with Black Pudding and Pancetta £7.95

Mains

- **Classic Supreme Cut Chicken** with "Au Jus", Garlic & Thyme Fondant Potato served with seasonal greens £22.95
- **Grilled Atlantic Cod** doused with creamy caper & white wine cream sauce, crushed new potatoes and seasonal greens £22.95
- **Pork Belly Roast** with Creamy Wholegrain Mustard Mash, Apple puree and Rainbow Carrots £22.95
- **8oz Beef Ribeye or Rump**, served with roasted shallot & vine tomatoes, mushrooms and home-made chunky chips £25.95
- **Gourmet 8oz Beef Burger** with Monterey Jack Cheese and Back Bacon in a brioche bun, served with home-made French fries and coleslaw £22.95
- **Creamy Beetroot and Goats Cheese Risotto** served with Tender Stem Broccoli £18.95
- **Classic Tagliatelle Napolitana** topped with Parmigiano Reggiano and fresh basil (available as Gluten Free) £15.95

Dessert

- **Classic Sticky Toffee Pudding** with vanilla ice cream £6.95
- **Vanilla Cheesecake** drizzled in berry compote and fresh berries £7.95
- **Chocolate Brownie**, warm chocolate sauce, vanilla or vegan ice cream £7.95
- **3 Cheese Board** with home-made chutney, celery sticks, grapes and biscuits £8.95
- **Belgian Chocolate Tart** with berry compote and fresh berries £7.95

*Please note that 10% service charge will be added to all full-service menu items.