

Evening Menu

Starters

Homemade Plaice Goujons *Chefs Tartar Sauce*

Homemade Soup of the Day, *Da Bara Bread & Butter*

Wild Mushroom & Tarragon Arancini, *Truffle Mayonnaise*

Homemade Pork & Sage Scotch Egg, *served warm with Apple Dipping Sauce*

Warm round of Goats Cheese, *Apple, Beetroot & Walnut Salad*

(Vegan Starter Available on Request)

The Main Event...

Chargrilled 10oz Sirloin Steak, Garlic Butter, *Field Mushroom, Slow Roasted Tomato, Chips*
(£5 Supplement)

Confit Duck Leg with Pancetta & Autumn Vegetable Puy Lentils, Madeira Jus, *Kale*

Sweet Chilli King Prawn Stir Fry, *Asian Vegetables, Egg Noodles, Coriander, Sesame Seeds, Thai Prawn Crackers*

Pumpkin & Sweet Potato Tagine with Mediterranean Couscous, *Toasted Almonds, Raita* **Vegan**

Fillet of Sea Bass on a Mussel & Saffron Risotto, *Zingy Herb Oil*

Pan seared Chicken Breast & Wild Mushroom Tagliatelle, *Creamy Marsala Sauce*

≈ 2 Courses £25 Or 3 Courses £30 ≈

Please Make us aware of any allergies on reservation & on ordering. Our dishes are often easily adapted to suit a variety of dietary requirements.

Please be aware that our kitchen team are fewer in number than normal to allow for adequate social distancing, whilst we will try our best to accommodate alteration requests some things are not possible in busy times.

Thank you for your understanding.