

EVENING MENU

Starters

Baked Camembert, Homemade Onion Marmalade & Toasted Ciabatta (V, A)	14.50
Marinated Olives (V, VE, GF)	4.95
Lightly Charred Ciabatta & Oils (V, VE)	4.95
Halloumi Fries (V)	7.95
Tender Pork Belly Bites glazed in a Sweet & Spicy Honey Gochujang Sauce finished with Fresh Chilli & Coriander (A)	9.50
Chicken Wings (BBQ Sauce & Crispy Onion/Lemon & Herb/Sticky Hot Honey)	8.95

Classic Mains

*All served with a choice of **Fries, Sweet Potato, Chunky or Tiger Chips.***

6oz OR 12oz Thick Cut Flat Iron Steak, Chargrilled Tomato, Portobello Mushroom, Leaves & Peppercorn Sauce (GF)	18.95/25.95
Homecooked Honey Glazed Ham, Farm Fried Eggs & Homemade Coleslaw (GF)	15.95
Bourbon BBQ Chicken Skewers, Pan Fried Peppers, Red Onion, Leaves & Harissa Ketchup (A)	18.95
Battered Fish, Peas or Mushy Peas & Homemade Tartare Sauce (A)	15.95

Deluxe Mains

Crispy Pork Belly with Pomme Purée, Tenderstem Broccoli, Roasted Carrots & Cider Gravy (GF)	19.95
Chicken Kiev Stuffed with Chorizo & Garlic Butter, served with Sautéed New Potatoes, Spiced Tomato Sauce, Savoy Cabbage & Bacon	19.95
Pan Roasted Salmon Fillet, Buttered New Potatoes, Samphire, Lemon & Dill with a White Wine Sauce (GF)	19.50
Ratatouille served with a Fennel Salad & Basil Pesto Drizzle (VE, V, GF)	16.25

Salads

Chicken Caesar Salad, Bacon, Parmesan, Caesar Sauce & Croutons (A)	14.95
Falafel & Chargrilled Vegetable Salad, Sweet Chilli Sauce & Halloumi (V) OR Tofu (VE, GF)	15.95
Beetroot, Feta Cheese & Toasted Hazelnut Salad (V, GF, Contains Nuts)	14.95

(GF = GLUTEN FREE, A = AVAILABLE AS GLUTEN FREE, V = VEGETARIAN, VE = VEGAN)

OUR FOOD IS HOMEMADE WHERE POSSIBLE & PREPARED IN A KITCHEN WHICH CONTAINS NUTS & OTHER ALLERGENS. PLEASE SPEAK TO A MEMBER OF OUR TEAM IF YOU HAVE ANY FOOD ANY INTOLERANCES OR DIETARY REQUIREMENTS. WE WILL DO OUR BEST TO ACCOMMODATE YOU



EVENING MENU

Gourmet Burgers & Hot Dogs

All served with Lettuce, Tomato, Gherkin, Red Onion and a choice of Fries, Sweet Potato, Chunky or Tiger Chips.

The Garden Beef Burger with Bacon, Cheese, Relish & Leaves (A)	16.95
Lamb & Mint Burger with Harissa Mayo & Leaves	16.95
Chicken Caesar Burger with Bacon, Parmesan, Caesar Mayo & Cos (A)	15.95
Southern Fried Chicken Burger with Bacon, Cheese, BBQ Sauce & Cos	16.95
Falafel Burger with Sweet Chilli Sauce, Leaves & Tofu (VE) OR Halloumi (V, A)	15.95
Mild Spiced Bean Burger with Homemade Tomato Relish (V, VE, A)	15.95
Jumbo Hotdog, Bacon, Cheese, Crispy Onions & Yellow Mustard	16.95

Sides & Extras

Fries (V, VE, GF)	4.95
Chunky Chips (V, VE, GF)	4.95
Sweet Potato Chips (V, VE, GF)	4.95
Tiger Chips (V, VE, GF)	4.95
Garlic Ciabatta (V)	4.95
Cheesy Garlic Ciabatta (V)	5.95
Side Salad (V, VE, GF)	5.95
Halloumi Fries (V)	7.95
Homemade Beer Battered Onion Rings (A)	5.95
Homemade Coleslaw (V, VE, GF)	3.95

Desserts

9.50

Blondie served with Fresh Strawberries, Vanilla Ice Cream & Strawberry Coulis (GF)

Apple & Rhubarb Tart served with **Cream, Ice Cream** or **Sorbet**

Chocolate Mousse served with Chantilly Cream & Season Berries (GF)

Classic Eton Mess (GF)

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