

Evening Specials Menu

Starters

- Char siu BBQ belly pork (GF)
Sweetcorn puree, Charred sweetcorn, Pickled onions
- Garlic ciabatta (GF)
Toasted ciabatta, Mushrooms, Garlic cream sauce, Grilled stilton
- Mussels (GF)
Cream, Garlic, White wine, Thyme, Crusty roll
- Salt and pepper chicken
Chilli jam
- Garlic king prawn pil pil (GF)
Lemon, Chilli, Tomato, Crusty roll
- Bacon and black pudding salad
Balsamic dressing
- Antipasto (GF)
Cured meats, Bread, Marinated olives, Breaded brie, Onion chutney

Grill

- 10oz* Ribeye steak (£4 supplement)
- 10oz* Sirloin steak (£3 supplement)
- Trio of Lamb cutlets
- Gammon steak

All served with Beer battered onion rings,
Slow roast tomato, Confit mushroom, Garlic
butter

Sauces £2.95

- Peppercorn
- Diane
- Port and stilton
- Garlic buttered mushrooms

Mains

- Black sesame cod loin (GF)
Toriyaki sauce, Sticky black rice, Tenderstem broccoli
 - Rack of lamb (GF)
Pea puree mashed potato, Baby carrots, Mint pesto, Pancetta, Red wine jus
 - 8oz* Beef rump
Mac 'n' cheese, Beer battered onion rings, Garlic butter
 - Pan fried seabass (GF)
Mussels, White wine sauce, Wok fried green vegetables, Samphire
 - Pan roasted chicken supreme (GF)
Peppercorn sauce, Creamy garlic mushroom sauce or Diane sauce
 - Crispy pork belly
Black pudding, Fondant potato, Baby apples, Baby vegetables, Pork jus
 - Chicken parmesan
Salad, Chips, Coleslaw, Garlic mayo
- Hotshot, Fungi, Creamy garlic mushroom, Chilli and garlic king prawn
(£1 supplement)

All main meals served with optional, Chips/Potatoes & Vegetables/Salad

Please ask to see our dessert menu

- 1 Course £13.95
- 2 Course £19.95
- 3 Course £21.95

(GF) Please notify a member of staff for certain ingredients to be substituted.

Sides £2

- Sweet potato fries
- Garlic bread
- Coleslaw
- Onion rings
- Garlic crevettes
- Mac 'n' cheese
- Fries

The Wines

Red

- Merlot
Lively and supple with crushed berry fruit aromas and flavours of plum and berries.
- Shiraz
Rich and spicy flavours of blackberries, raspberries and violet followed by soft tannins.
- Santiano Cabernet Sauvignon
Full bodied and lively with good structure, spicy tannins and a medium – long finish.
- Castillo De Clavijo Rioja Crianza
Aromas of berries, spices and vanillas with body and very ripe fruit flavours.

175ml £4.25 250ml £5.25 75cl Bottle £14.95

White

- Sauvignon Blanc
A fresh and crisp wine with delicious fruity flavours of lime and peach.
- Pinot Grigio
Vibrant dry white wine with crisp citrus notes and flavours of fresh apple.
- Chardonnay
Lively and well balanced with notes of pineapple and tropical fruit flavours.
- Piesporter Michelsberg
Floral, grapey and lightly peachy, with medium sweetness and fresh undertones.

175ml £4.25 250ml £5.25 75cl Bottle £14.95

Rose

- D'avento Pinot Grigio Rose
Seducing aromas of strawberry and raspberry along with a touch of fresh ginger.
- White Zinfandel
A lively and fruity wine, reminiscent of fresh summer pudding.

175ml £4.25 250ml £5.25 75cl Bottle £14.95

Sparkling

- VINO Spumante Prosecco
Deliberately light and refreshing with a palate of fresh pear and dessert apple fruit.
- Moet & Chandon Brut Imperial
An elegant, full flavoured classic with soft clean fruit. Medium – Bodied and nicely balanced.

**75cl Bottle
£15.95**

**75cl Bottle
£46.95**