

5PM - 8PM

Vegetable Tempura (vg) 5.25
homemade sweet chilli jam

Soup of the Day (v/vg) 4.95
homemade bread & butter

Duck Liver Pate 5.25
toast & chutney

Fishcake 5.25
mixed leaves, lime raita

Sharing Plates

with toasted bread, homemade chutneys, crudité & olives. serve 2 - 3

Baked Camembert (v) **13**

Charcuterie & Cheese **15**

Quinoa Bowl (v / vg) 10

with charred broccoli, roasted squash, pumpkin seeds,
cranberries, halloumi & parsley

Penne Arrabiatta (v / vg) 10

with a spicy tomato sauce, roasted vegetables, mozzarella & garlic toast

Fish & Chips 11.50

beer battered haddock, chips, mushy or garden peas & homemade tartare

Japanese Aubergine Curry (vg) 10.50

slow roasted aubergine, golden curry sauce, basmati rice & coriander

Confit Duck Cassoulet 12.50

Gressingham duck leg with a rich chorizo, bean & cream cassoulet

Bangers & Mash 11

Cumberland sausages **or** cheddar & leek sausages (v),
creamy mashed potato & onion gravy

SIDES 2.25

chunky chips | skin on fries | dressed salad

Warm Puds 4

with pouring, clotted or ice cream

Chocolate Brownie

Sticky Toffee Pudding

Bakewell Tart

Bakes

Fruit Scone **3.50**

Cake of the Day **3**

Meringue **4**

clotted cream, jam & butter

Add Cream or Ice Cream **1**

with Cream & Compote