

5PM - 8PM

Vegetable Tempura (vg) 5.25

homemade chilli jam

Soup of the Day (v/vg) 4.95

homemade bread & butter

Breaded Brie (v) 5.25

red onion marmalade

Fishcake 5.25

mixed leaves, lime raita

Sharing Plates

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

Baked Camembert (v) 13

Charcuterie & Cheese 15

Chickpea & Tamarind Dhal (vg) 8.50

with basmati rice, crispy fried onions & green chilli

Fish & Chips 11.50

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

Southern Fried Chicken 11

buttermilk chicken breast, skin on fries, salad & house 'slaw

Slow Braised Beef Stew 9.50

5 hour braised beef in red wine with homemade bread & butter

Japanese Aubergine Curry (vg) 10

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, creamy mashed potato & onion gravy

SIDES 2.25

chunky chips | skin on fries | creamy mash | 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, compote & butter

add cream or ice cream 1

with cream & compote