



Dinner Menu

5.30pm to 8.30pm Wednesday to Saturday

Starters

Salt & pepper tiger king prawns, mango salsa, grilled lime (cr) £9.50

Local fresh mackerel escabeche, fennel, peppers, carrot (su,f) £9.00

Grilled chicken skewers, curry mayo, sultana puree (e,g) £8.00

Sage & onion scotch egg, piccalilli, parsley mayo (e,g,su,m,c) £8.50

Beetroot tart, rosary ash goats cheese, sunflower seeds (g,su,ml) £7.50

Mushroom arancini, pecorino, truffle aioli (c,g,e,ml) £8.00

Mains

Chicken supreme, creamed leeks, sauteed potatoes, bacon crisp (ml,g) £18.50

8oz sirloin steak, grilled tomato, field mushroom, roasted amandine potatoes (m) £29.50
add peppercorn sauce for £3.00

Homemade beef burger, cheese, bacon, tomato compote, coleslaw, chips (g,ml,e,su,ml) £15.50

Beer battered haddock, chips, minted mushy peas, tartare sauce (f,g,m,e,su) £15.50

Pan-roasted hake, butter baked new potatoes, miso, dashi butter sauce (f,s,ml) £22.50

**Caesar salad, smoked chicken breast, bacon, anchovy, parmesan flakes, croutons,
caesar dressing (f,ml,g,su) £15.50**

**Moroccan aubergine, freekeh grain tagine, crispy chickpeas, pomegranate, mint cous-cous
sriracha yogurt (ml,g,se,m) £14.50**

Sides

Parmesan and garlic chips (ml,g) £5.00 | Chips (g) £4.00 | Beer battered onion rings (g) £4.50
Seasonal greens with herb butter (ml) £4.50 Olives £4.00

Allergen key

Fish (f) crustaceans (cr) mustard (m) lupin (l) milk (ml) eggs (e) gluten (g) celery (c)
Mollusks (mo) nuts (n) peanuts (pn) sesame seeds (se) soya (s) sulphites (su)

Our menus change to make the most of local produce
The menu on the day you visit may differ from the one above