

# Evening Menu

## Starters

Soup of the day with hot bread £4.60

Pan fried foie gras with red onion marmalade and garlic croutons £6.55

Tomato and parmesan tart with basil dressing and herb salad £4.55v

Crab and scallop terrine with dressed salad prawn Marie Rose and grilled bread £5.90

Smoked duck with fresh beetroot and cranberry sauce £4.95hd

Sliced Parma ham with rocket and spinach salad, light chili vinaigrette £4.95hd

Green lip mussels with garlic butter parsley and spring onion butter £4.75h

Stuffed portabella mushroom with light spiced ratatouille and tomato with mozzarella £4.75v h

## Mains

Chicken breast stuffed with foie gras, char grilled vegetables and provencale sauce

Wild boar steak, garlic ginger sauté potatoes, mixed beans, scrumpy cider & black treacle sauce  
£12.95h

Haunch of venison, garlic mash potato, braised spring onions & Savoy cabbage, port gravy £16.20 h

Rib eye steak, roast cherry tomatoes, thick mushroom sauce, dressed salad and thick cut chips  
£15.75h

British pork spare rib chop, creamed leeks, pak choy, celeriac & apple potato rosti & sorrel sauce  
£12.50

Slow cooked shoulder of lamb, minted rosemary ratatouille, new potatoes £13.50

Spiced fried salmon (pepperoni) mixed peppers, red onion & vine cherry tomatoes with fresh mint  
lime, cucumber & yoghurt dressing £12.75

Pan fried sea bass, rocket and parmesan mash, asparagus, watercress and saffron sauce £13.25h

Shellfish risotto of clams, prawns, mussels, squid with peas, spring onions and curly kale, white  
wine and cream sauce £10.50

Potato gnocchi with vine cherry tomato, red onion & red pepper pesto with parmesan shavings  
£8.35 v

## Sides

French fries/mash £2.00

Mixed Mediterranean vegetables £2.00

Green beans £2.00

Green salad/mixed salad £2.20

Basket of bread £1.50

Please ask about our daily specials or see board

Healthy eating: v = vegetarian, h = no wheat or gluten, d = dairy free

Haunch of Venison