



## EVENING MENU

SERVED 6PM UNTIL 9PM



### PLATTERS

A SELECTION OF TREATS PERFECT TO SHARE. SERVES 2

#### Meat Platter

Pigs in Blankets, Beef Fat Potatoes, Pork Pie, Glazed Sliced Ham, Stuffing Bon Bons, Dipping Gravy, Piccalilli  
£25

#### Fish Platter

Mini Prawn & Marie Rose Cocktail, Smoked Salmon, Whitebait, Mango & Chilli Breaded Prawns,  
Sweet Chilli, Lemon Mayonnaise, Tartare Sauce  
£25

#### Vegetarian Platter

Breaded Mozzarella Bites with a Cranberry Coulis, Vegetable Samosas, Goats Cheese & Onion Tart,  
Pitta, Crudites & Houmous, Vegetable Spring Rolls, Sweet Chilli Sauce  
£25

#### Vegan Platter

Vegetable Samosas, Jack Fruit Sliders, Pitta, Crudites & Houmous,  
Vegetable Spring Rolls, Sweet Chilli Sauce  
£25



### SIDES

Fat Chips 4.5	Beef Fat Potatoes 4.5
Pigs in Blankets 4.5	Skinny Fries 4.5
Garlic & Herb Mushrooms 4.5	

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£)  
An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.*

*v= vegetarian ve= vegan gf = gluten free*



## EVENING SET MENU

2 COURSE £27.5

3 COURSE £35

### SMALL PLATES & STARTERS

Selection of Warm Breads, with Extra Virgin Olive Oil, Balsamic, Butter, & Aioli Dip (v)

Soup of the Day served with Warm Bread & Butter (v, can be ve and gf)

Prawn Cocktail, Caviar served with Buttered Bread (can be gf) (£2 SUPPLEMENT)

Pork Pie served with Piccalilli & Pickles

Crispy Chicken Bites, Sesame Seeds, Chili, Spring Onions,  
with either Homemade Buffalo Sauce or BBQ Sauce on the side

Lemon & Herb Panko Squid, Garlic Aioli

Panko Coated Cauliflower Wings with Sweet Chilli Sauce (ve, v)

### MAINS

Pan Fried Salmon, Lemon Samphire, with a Clam & White Wine Cream Sauce and Mash (gf)

Royal Beer Battered Cod, Fat Chips, Minted Mushy Peas, Tartare Sauce

Homemade Pie of the Day with Seasonal Greens and Mash

Beef Braising Steak in a Rich Red Wine Jus, Parsley Mash, Green Beans and Parsnip Crisps

Cumberland Sausages with a Red Onion Marmalade Gravy, Mash and Seasonal Greens

10oz Sirloin Steak, Homemade Triple Cooked Chips,  
Sautéed Paris Brown Mushrooms, on the Vine Cherry Tomatoes (gf) (£6.5 SUPPLEMENT)

Brie, Mushroom & Cranberry Wellington with Patatas Bravas & Seasonal Greens (v)

Roasted Butternut Squash and Sage Gnocchi with Pumpkin Seed garnish and Garlic Bread (v, ve)

Sweet Potato Roulade with Patatas Bravas & Seasonal Greens (v, ve)

### SIDES & SAUCES

Fat Chips 4.5	Beef Fat Potatoes 4.5
Pigs in Blankets 4.5	Skinny Fries 4.5
Garlic & Herb Mushrooms 4.5	
Peppercorn Sauce 3	Mushroom Sauce 3

### DESSERTS

Ice Cream or Sorbet

Fruits of the Forrest Eton Mess

Caramel Apple Slice, Vanilla Custard (gf)

Chocolate Brownie

Apple & Cinnamon Cheesecake with Ginger Crumb Base

Cheeseboard served with a selection of Crackers, Celery, Apple, Spiced Plum Chutney & Butter

£3 SUPPLEMENT



*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£)  
An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.*

*v= vegetarian ve= vegan gf = gluten free*