



**MAIN MENU - SERVED 12 -10 PM – EVERYDAY
PLEASE ORDER AT THE BAR**

Bits	Bobs	Sides- £2.50
<i>Selection of breads with balsamic vinegar & Spanish olive oil £3.00</i>	<i>Tempura soft shell crab with sriracha mayonnaise £6.00</i>	<i>House dressed salad</i>
<i>Garlic and parsley roasted tiger prawns £8 ½ £15 Doz</i>	<i>Homemade hummus jar with rosemary sourdough £2.50</i>	<i>Hand cut chips</i>
		<i>Buttered green vegetables</i>

Starters

Soup of the day with freshly baked bread	£5.00
Seared fillet of salmon with beetroot carpaccio, peanut & coconut sauce	£6.50
Roast breast of pigeon, Jerusalem artichoke, & merguez	£7.00
Chicken liver parfait with caramelised red onion marmalade	£6.50
Roast fig and goat's cheese tart with pesto & dressed roquette (v)	£6.00

**Sandwiches served until 4pm- sandwiches served with red cabbage & fennel coleslaw.
Add chips for £1**

Open steak sandwich with caramelised onions, garlic roasted mushrooms & mustard mayo	£9.50
Crispy smoked mackerel, radish, baby gem, lemon mayo	£7.50
Chargrilled med veg with pesto, goats cheese & hummus (v)	£6.50

Burgers, all served in a brioche bun with hand cut chips

Chargrilled beef burger with mature cheddar, plum tomato, pepper mayo & bacon jam	£11.00
Spiced salmon burger with marsh samphire & lemon mayonnaise	£11.00
Spiced Mexican bean burger, tomato salsa chutney, manchego cheese & sriracha (v)	£10.00

Mains

Chargrilled rib eye steak, slow roast tomato, hand cut chips, garlic butter & red wine jus	£19.00
Roast duck breast with pomme Anna, savoy cabbage & bacon, apple compote & jus	£15.50
Pan fried fillet of seabass, caper crushed potatoes, courgettes, red pepper and vanilla sauce	£15.00
Grilled fillet of Pollock with langoustine croquette, peas, baby gem & warm Caesar dressing	£14.50
Beer battered locally caught fish and chips with crushed minted peas, tartar sauce & lemon	£12.00
Risotto Verde with roast garlic & goats cheese fritters (v)	£12.50

Desserts

“Carrot cake” with chocolate soil	£6.00
Caramelised banana tart tatin with rum and raisin ice cream	£6.00
Sticky toffee pudding with toffee sauce & vanilla ice cream	£5.00
Chocolate and amaretto fudge pot, with crème fraiche and raspberry	£6.50
Selection of British cheeses with quince jelly, chutney and biscuits	£7.00

We take reservations 12pm – 5pm Sun – Sat for 2 people or more. Mon - Thursday evenings for four or more
Fri & Sat evenings, bookings of 6 or more

Please be aware all dishes may contain traces of nuts. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal

All meat is supplied by Barfields Butchers and bread by Flint Owl Bakery