# EVENING MENU

À LA CARTE

## Starters

| | |
|---|---|
| Pulled beef croquettes, honey carrot purée and horseradish cream | **£8.95** |
| Soup of the day, warm crusty bread and butter | **£7.95** |
| Gambas pil pil — king prawns, chilli, spring onion, butter, white wine and crisp croûte | **£12.95** |
| Salt and pepper belly pork, chillies, peppers and spring onion in Oriental seasoning | **£9.95** |
| Baked Camembert with garlic, honey, rosemary and herbed croûtes | **£9.95** |
| Brie and smoked haddock risotto, topped with a Parmesan crisp | **£8.95** |

## Sides

£4.95 each, unless stated

| | |
|---|---|
| French Fries | **£4.95** |
| Chunky Chips | **£4.95** |
| Mashed Potatoes | **£4.95** |
| Tenderstem Broccoli | **£4.95** |
| Coleslaw | **£4.95** |
| Rocket & Parmesan Salad | **£4.95** |

(V, GF) Cherry tomato, red onion, walnut, balsamic. Vegan cheese available.

## Main Courses

| | |
|---|---|
| Slow-cooked beef rib, pancetta, silverskin onions and chestnut mushrooms in red wine jus; creamy buttered mash and Tenderstem broccoli | **£25.95** |
| Pan-seared sea bass, wilted spinach and new potato cake, with rich creamy seafood chowder | **£23.95** |
| Baked blue cheese and Portobello mushroom, creamy Parmesan and mushroom risotto | **£16.95** |
| Pan-fried chicken supreme, champ mash, Tenderstem broccoli and creamy pancetta and chicken jus | **£21.95** |
| Crispy beer-battered haddock, chunky chips, tartare sauce, lemon and garden peas | **£18.95** |
| Pie of the day, creamy mashed potato, seasonal vegetables and red wine jus | **£21.95** |
| Slow-braised lamb shank, buttered mashed potato, seasonal vegetables and lamb jus | **£26.95** |
| Caramelised red onion and goat’s cheese tart with basil tomatoes, served with a dressed rocket salad | **£17.45** |
| Welsh 8oz ribeye steak, baked Portobello mushroom, roasted tomato and triple-cooked chunky chips | **£28.95** |