

Evening menu February 2011

Starters

Chicken Liver parfait - £7.00 ①

Homemade bread, chicory + walnut salad with homemade red onion jam

Warm Winter Salad - £6.00 ① / £10.00 ① (V)

Sautéed chestnuts with red cabbage, new potatoes, beetroot + curly kale, served with or without bacon.

Pan Fried scallops - £9.00

Served with pancetta, lightly seasoned pea puree + pea shoots

Homemade Rustic Soup (V) - £6.00 ①

Served with homemade breads

Crispy Belly Pork - £8.00

Celeriac puree, black pudding crisp

Balsamic Shallots + poached egg - £7.00

Served on toasted brioche + sun blushed tomato + garlic oil

Mains

Chuck steak Burger - £14.00

Served in a homemade bun + topped with mozzarella + chilli jam alongside onion rings, Sumo Chips & a Rocket & Parmesan Salad

Please allow 30 minutes for this dish to be prepared

Mezze platter (V) - £12.00 ①

Mixed olives, hummus, goats cheese + walnut salad, sesame vegetables, homemade chilli jam, guacamole sun blushed tomatoes, beetroot + rustic breads

West Country Steak

Sirloin steak - £17.00

Rib eye - £20.00

8oz of local steak served with sumo chips, garlic slow roast vine tomatoes, confit shallot, garlic mushroom

Finished with rocket parmesan served with peppercorn or bearnaise sauce - £2.00

Please allow 30 minutes for this dish to be prepared

Braised Lamb Shank - £15.00

Braised lamb shank off the bone and served with braised red cabbage, pancetta + fondant Potato

Bier Battered Fish of the Day - £14.00 *Please ask your Server* ①

Fresh fish of the day served with sumo chips, crushed peas, tartar sauce + lemon

Pan fried Duck breast (served pink) - £15.00

Served with cocotte potato, buttered savoy + port & berry sauce

Fish Mezze - £16.00

Battered fish, Tiger prawns, smoked salmon, anchovies, calamari, seaweed, chilli jam, tartar sauce, stir fried vegetables + rustic breads

Stuffed chicken - £14.00 ①

Stuffed with ricotta sage + served with boulangerie potato + wild mushroom jus.

Risotto (v) - £10.00 ①

With a rocket + walnut pesto

Seabass - £16.00

Served with sweetcorn puree, braised baby fennel + baby leeks and Beurre blanc

Side orders & Sauces

Seasonal Vegetables - £2.50

Rocket + Parmesan Salad - £3.00

Tomato, Red Onion + Basil Salad - £3.00

Sumo Chips - £2.50

Beetroot, Feta & Mint Salad - £3.00

Garlic + rosemary roasted new potatoes - £2.50

Desserts

Selection of Ices + Sorbets - £6.00 ❶

All homemade + served with Shortbread biscuits, please ask your server for today's flavours.

Cheese - £6.00/£8.00

Local cheeses served with Damsel biscuits + quince jelly
3 for £6.00 or 5 for £8.00

Sticky toffee pudding - £6.00 ❶

With a homemade honeycomb ice cream + salted caramel sauce

Citrus trio of desserts - £8.00

Lemon Meringue + lime & mango mousse + orange sorbet
Ideal to share!

Crème Brulee - £7.00

Served with a homemade short bread biscuit

Cheesecake - £7.00

Served with fruit jus

Coffees are available, please ask your server...

- ❶ These dishes are available on our early diner's special price menu, and are available
Between 5pm & 9.30pm Monday to Friday
2 course option (for one person) for only **£15.00** or
3 courses (for one person) for only **£18.00**

All of our Dishes are freshly prepared in OUR Kitchen & therefore require extra cooking time, please relax & enjoy the atmosphere & allow at least 30 minutes for your main course to arrive during busy service.

Please inform your server should you have any allergies and we will do our best to tailor your meal to your liking.

A service charge of 10% will only be added to tables of 10 or more diners. We do not add a service charge for smaller tables; we would like to let you decide on the quality of service for yourself.

All gratuities go directly to the staff.