



# In The Evening

## Starters

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Today's homemade soup.....	<b>£5.95</b>
Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken <b>or</b> roasted cauliflower & tofu .....	<b>£7.95/£11.95</b>
Flaked kiln roasted smoked salmon, new potato, dill & caper salad, baby watercress sweet mustard vinaigrette .....	<b>£8.75/£12.50</b>
Spring salad, artichokes, broad beans, peas, edamame beans, mint & courgettes, toasted pinenuts, lemon, crispy kale, ginger & agave dressing.....	<b>£7.50/£11.50</b>
Sautéed wild mushrooms & butternut squash on sourdough, sage cream, rocket & parmesan.....	<b>£6.95</b>
Grilled goats cheese, roasted beetroot & chicory salad, walnut vinaigrette .....	<b>£7.95</b>
Pork & green peppercorn terrine, celeriac & apple remoulade, apple ketchup, toasted sourdough.....	<b>£6.95</b>
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast .....	<b>£7.50</b>
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise .....	<b>£8.95</b>

## To Share

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Hot garlic ciabatta, roasted red pepper & tomato dip .....	<b>£4.95</b>
Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, beetroot houmous, coconut tzatziki & warm flat bread .....	<b>£12.50</b>
Cured meats – pressed pork & green peppercorn terrine, apple remoulade, Padron peppers, Serrano ham, chorizo, chicken & Serrano ham croquettes, marinated artichokes, cornichons & breads.....	<b>£17.50</b>
Fish board - John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid & sriracha mayonnaise, king prawns, crispy whitebait, 'Bloody Mary' prawns, roasted garlic aioli & breads.....	<b>£17.95</b>
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta .....	<b>£11.75</b>

## Main Courses

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Fish & chips – home battered fillet of today's fresh fish with chips & crushed minted peas .....	<b>£14.75</b>
Grilled fillet of sea bream, dill & fennel risotto, salsa verde, balsamic cherry tomatoes .....	<b>£16.50</b>
Roasted fillet of cod, parsley & lemon crust, creamy mash, parsley & mussel sauce.....	<b>£16.95</b>
Thai green vegetable curry with aubergine, courgette & sugar snaps, jasmine rice .....	<b>£13.75</b>
Wild mushroom tortelloni, peas & tarragon crème fraiche, sprouting broccoli & shaved pecorino .....	<b>£12.95</b>
Slow braised duck leg, sautéed gnocchi, pearl onions, honey roasted carrots & hispi cabbage .....	<b>£15.95</b>
Breaded chicken schnitzel, lemon & caper butter, roasted new potatoes & French beans .....	<b>£14.95</b>
Pan fried calves liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus .....	<b>£18.50</b>
Prince & Sons of Horsell free range sausages, Colcannon mash, crispy shallots, onion gravy .....	<b>£13.25</b>
Gourmet burger with smoked streaky bacon, smoked cheddar, burger sauce <b>or</b> pea & mint falafel burger, grilled halloumi, piquillo peppers, tzatziki - <i>both served with home cut chips &amp; apple coleslaw</i> .....	<b>£14.50</b>
10oz –21 day aged West Country rib-eye steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce.....	<b>£23.75</b>
7oz Scotch fillet steak, potato gratin, wild mushrooms, wilted spinach, Port and shallot sauce.....	<b>£25.75</b>

**Sides** Potato Gratin - Colcannon mash - Home cut chips  
Rocket & parmesan salad - Mixed salad - Padron peppers **£3.95**

*Allergy information is available, please ask a member of our team*