



## In the Evening

### Starters

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Today's homemade soup .....	<b>£5.95</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>£7.75</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>
Home cured salmon, coriander & ginger, crushed avocado with wasabi, pickled mooli, sesame dressing .....	<b>£8.50</b>
Crumbled goats cheese, strawberry, baby watercress & mint salad, spiced dukkah, aged balsamic vinegar .....	<b>£7.95</b>
Grilled courgettes, artichokes, charred broccoli, summer bean salad, fresh mint, toasted pine nuts, crispy kale, lemon, ginger & agave dressing .....	<b>£7.75/£11.95</b>
Sautéed wild mushrooms, broad beans & peas, tarragon crème fraiche, sourdough toast.....	<b>£7.25</b>
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise.....	<b>£9.25</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, red pepper houmous, coconut tzatziki & warm flat bread .....	<b>£12.95</b>
Cured meats – pressed pork & green peppercorn terrine, apple remoulade, Padron peppers, Serrano ham, chorizo, chicken & Serrano ham croquettes, marinated artichokes, cornichons & breads.....	<b>£17.95</b>
Fish board - John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid & sriracha mayonnaise, king prawns, 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>£11.95</b>

### Main Courses

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Fish & chips – home battered fillet of today's fresh fish with chips & crushed minted peas .....	<b>£14.95</b>
French style fish stew, red mullet, seabass, haddock, squid, mussels & king prawns, saffron potatoes, garlic croutes .....	<b>£17.95</b>
Grilled seabass, charred broccoli, Bombay potatoes, minted yoghurt, tomato and cucumber salsa, curry oil.....	<b>£16.95</b>
Lentil, quinoa & bean chilli, guacamole, coconut tzatziki, cherry tomato & red onion salad, flatbread .....	<b>£13.95</b>
Grilled artichoke, green olive & sunblush tomato linguini, caper, garlic & lemon dressing, toasted pinenuts .....	<b>£13.50</b>
Breaded chicken schnitzel, Caesar salad, crispy Serrano ham, garlic & rosemary croutons .....	<b>£14.95</b>
Grilled leg of lamb steak, ratatouille, polenta and parmesan cake, tomato, black olive and basil jus .....	<b>£17.95</b>
Pan fried calves liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus .....	<b>£18.95</b>
Prince & Sons of Horsell free range sausages, Colcannon mash, crispy shallots, onion gravy .....	<b>£13.50</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>£14.95</b>
10oz – 21 day aged West Country rib-eye steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce.....	<b>£24.75</b>
7oz Scotch fillet steak, potato gratin, wild mushrooms, wilted spinach, port and shallot sauce .....	<b>£26.50</b>

**Sides:** Colcannon mash - Home cut chips - Potato gratin -

French beans and broccoli - Rocket & parmesan salad - Mixed salad - Padron peppers **£3.95**

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