



## Evening Menu

### STARTERS

#### Soup of the Moment

Served with homemade bread roll and butter - £4.50

#### Souffle

Twice baked, four cheese soufflé with spinach and parmesan cream - £6.25

#### Roast Field Mushroom

Roast field mushroom with sundried tomato, spinach pesto, mozzarella and dressed leaves - 4.95

#### Ham Hock Terrine

Ham Hock terrine with toasted olive bread and tomato pickle - £5.95

#### King Prawns

Tempura of king prawns with aioli, sweet soy dipping sauce and crispy seaweed - £7.25

#### Baked Camembert

A whole camembert served with focaccia bread and crudités - £6.95

#### Thai Style Mussels

Thai style mussels steamed with lemon grass, lime leaves, chilli and coconut milk and served with bread - £6.95

#### Chicken Liver & Duck Breast Salad

Warm chicken liver and duck breast salad with pancetta bacon, new potatoes and honey balsamic glaze - £6.95

### MAINS

#### Crispy Belly of Pork

Slow cooked crispy belly of pork with caramelised apples, black pudding, creamy sage mash and Aspall cider & onion gravy - £11.50

#### Duo of Duck

Roast breast and confit leg of duck with colcannon potatoes and orange & green peppercorn sauce - £13.95

#### Sea Bream "en papillote"

Gilt head sea bream "en papillote" with king prawns, thread egg noodles, ginger scallions and sweet soy sauce - £13.75

#### Venison Haunch

Pan fried venison haunch steak with button mushrooms, bacon lardons, baby onions and red wine jus served with herb sauté potatoes - £14.50

#### Salmon Fillet

Roasted fillet of salmon wrapped in smoked salmon on jasmine rice with mussel & saffron fish cream - £12.50

#### Thyme Marinated Sirloin Steak

Thyme marinated sirloin of beef with port fondant potatoes, grilled field mushroom and tomato confit - £15.75

#### Pancake Gateau

Herb pancakes with roast Mediterranean vegetables, pesto, pinenuts, mushroom duxelle and cheese, served with new potatoes and tomato salsa - £10.95

#### Supreme of Chicken

Supreme of chicken wrapped in Serrano ham, filled with smoked applewood cheese with tarragon crushed new potatoes and white wine cream sauce - £12.75

Olives & Bread - £5.95

Garlic Bread - £2.50

Mixed leaf salad - £2.50

Tempura onion rings - £2.00

Seasonal vegetables - £2.00

New potatoes or chips - £2.50

Peppercorn, stilton or wild mushroom sauce - 1.50