

EVENING MENU

SMALL PLATES

Soup of the day, house bread (V) **3.50**

Honey & chilli glazed pork belly, Asian slaw, mizuna & bean sprouts **6.50**

Baby squid calamari, chorizo, chipotle & lime mayo **6.00**

Barra scallops, fennel purée, crispy shredded ginger, orange vinaigrette & zest **8.00**

Confit duck & apricot terrine, gooseberry chutney, toasted soda bread **6.25**

Curried corn & sweet potato fritter with Asian salad & sweet Thai sauce (V) **5.75**

Crispy feta, watermelon salad with basil & mint (V) **5.75**

MAINS

House-smoked salmon fillet salad, free range egg, avocado, watercress, basil dressing **12.50**

Pan-seared halibut, saffron potatoes, honey glazed baby carrots, baby leeks, cider cream sauce
13.00

Chickpea, spinach & coconut curry, jasmine rice, grilled soda bread (V) **9.25**

28-day aged ribeye of Blackgate beef, rooster chips, vine tomatoes, aioli **15.95**

Bangkok red curry chicken ramen **10.95**

Asparagus, mascarpone & pesto tart with pine nuts & parmesan (V) **9.25**

BURGERS (served with house fries, dill pickle)

Beef, Monterey jack cheese, red onion, pulled pork, mustard sauce **9.95**

Maple glazed Cajun chicken, red onion, avocado & chipotle mayo **8.95**

Halloumi & sweet potato burger, roast red pepper, tahini & lime mayo (V) **8.25**

DESSERTS

Deconstructed apple crumble, vanilla pod ice cream, gooseberry purée **6.25**

Toasted coconut panna cotta, raspberry coulis, caramelized pineapple **5.95**

Chocolate, maple & pecan brownie, fresh banana ice cream, salted caramel **6.55**

Sticky-toffee pudding, Chantilly cream, Glayva glazed orange segments **6.55**

Passionfruit posset, handpicked berries, shortbread **6.55**

SIDES & SNACKS

All £3.50

House-marinated olives

House bread basket

Pitta bread & hummus

Hand cut chips, fries, blackened Cajun fries

Garlic ciabatta

Sweet potato wedges

Sautéed seasonal veg