

/// **EVENING MENU** ///

2 Courses - £20 or 3 Courses - £25

STARTERS

Today's Soup

Served with English butter and a warm bread roll.

(Vegetarian/Vegan)

£6.00

Pulled Ham Hock Terrine

Red onion relish and focaccia toast.

£7.95

Rosemary Focaccia

Tomato and white bean cassoulet, creamed garlic and pecorino.

(Vegetarian and Vegan option available.)

£6.95

Black Pudding Scotch Egg

Served with house piccalilli.

£7.95

MAINS

Beer Battered Fish

Hand cut chips, mushy peas and tartare sauce.

£15.00

Baked Courgettes

Garlic spinach, plum tomato, aged feta, pepper stew and sweet potato.

(Vegetarian and Vegan option available.)

£12.95

Roasted Chicken Breast

Lemon and oregano, crispy thigh, butter potato fondant, grilled asparagus, baby leeks and chicken jus.

£13.95

Braised Blade of Beef

Garlic mashed potato, red wine sauce and roasted vegetables.

£15.95

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THE GRILL

All steaks are chargrilled and served with confit plum tomato, baked or Portobello mushroom, watercress and skinny fries.

* Items from Grill section are not available as part of the inclusive offer.

Premium Beef Rump - 170g
£16.95

Beef Sirloin - 230g
£22.90

Signature Gourmet Burger
200g ground British beef, chargrilled and served on a sourdough bun with gem lettuce, mature Cheddar, smoked streaky bacon, beef tomato and skinny fries.
£12.95

SAUCES - £3.50

Diane - Peppercorn - Blue Cheese - Red Wine Gravy

SIDES - £4.00

Creamed Potatoes - Skinny Fries - Red Onion & Tomato Salad
Hand Cut Chips - Buttered Green Vegetables

DESSERT

Traditional Sticky Toffee Pudding
Caramel sauce and vanilla ice cream.
(Vegetarian)
£6.95

Malted Chocolate Cheesecake
Served with honeycomb and strawberries.
£6.95

Warm Chocolate Brownie
Salted caramel ice cream and hazelnut crisp.
(Vegetarian and Vegan option available.)
£6.95

Selection of British Cheeses
Bramley apple and raisin chutney, crackers and grapes.
£8.95