

Evening

served Friday & Saturday from 6pm

STARTER

Wild mushroom arancini £5

Balls of risotto mixed with wild mushrooms in panko breadcrumbs.

Coconut prawns £7

Butterflied tiger prawns coated in panko breadcrumbs with desiccated coconut served with an Asian pineapple compote.

Shredded brisket parcels £5

Shredded slow cooked brisket of beef wrapped in a light filo pastry served with red cabbage and coriander remoulade.

Hand dived scallops £9

King scallops gently seared with a minted pea puree and black pudding discs.

Camembert £8

Baked rosemary and garlic studded camembert baked and served with sourdough bread and spiced apple chutney.

MAINS

Red pepper risotto (Vegan) £12 add goats cheese (£2 supplement)

Al dente Arborio rice cooked slowly in a tomato stock finished with roasted red peppers and petit pois.

Applewood stuffed chicken £15

chicken supreme wrapped in Parma ham served with chive pomme puree, seasonal vegetables and an Applewood smoked cheese sauce.

Seared Gressingham duck breast £16

A tender duck breast served pink with a butternut squash puree, buttery fondant potato, seasonal greens and an orange and cranberry jus.

Eight-hour slow cooked belly pork £14

Staffordshire bred pork glazed with a honey and cinnamon marinade slow cooked and served with a celeriac puree, wilted cavalo nero, caramelised apple, black pudding bon bon and creamy cider sauce.

Pan fried sea bass £15

Sea bass fillets pan fried and served on a bed of chorizo Patatas bravas potatoes with a balsamic reduction.

Pan fried hake fillet £16

Sustainably sourced hake pan fried in a zesty lemon and dill sauce served on a bed of seasonal vegetables garnished with mussels.

Wild mushroom & dolcelatte linguine £12

Wild mushrooms cooked with shallots, garlic and white wine finished with dolcelatte cheese and a splash of cream. All tossed together with linguine pasta and topped with rocket and a basil dressing.

35-Day aged rib eye steak £24

10oz locally sourced rib eye steak chargrilled to your preference served with baked vine tomatoes, grilled field mushroom and triple fried skin on chips.

Add sauce (£2 each) Pink peppercorn, chimichurri or blue cheese sauce

Wild boar burger £14

Our bespoke wild boar and chorizo patty served on a toasted ciabatta roll topped with dolcelatte cheese and crispy onion straws with freshly cut triple fried skin on chips and cabbage slaw.

SIDES

Chips £3

Seasonal vegetables £3

Side salad £3

Sourdough bread & butter £1.50



Our menu changes on a Sunday

ASK YOUR SERVER TO BOOK YOUR TABLE NOW.

TOTALLY ★ DELICIOUS

GREAT PEOPLE GREAT FOOD