

Evening Menu

Starters

Crispy pigs cheeks, apple purée, black pudding, pickled red cabbage £8
Gluten, Egg, Sulphites, Celery

Double baked twanger cheddar soufflé, pomegranate, pear & walnut £7 (v)
Dairy, Gluten, Egg, Nuts

House cured salmon, pickled cucumber, seaweed salad cream crispy skin £9
Dairy, Sulphites, Egg, Mustard, Fish

Wild mushrooms, tarragon dressing, whipped blue cheese, crispy egg, brioche croutons £8 (v)
Dairy, Egg, Gluten, Mustard

Plaice & baby leek terrine, Aromatic tomato ketchup, crab mayonnaise £9
Egg, Fish, Sulphites, Crustaceans

Mains

Cornish hake fillet, mustard crumb, braised leek, celeriac purée, bourguignon sauce £17
Dairy, Gluten, Celery, Mustard, Sulphites, Fish

Iberico pork rack, roscoff onion, cauliflower cheese, pommes anna, cavolo nero, red wine sauce £20
Dairy, Celery, Gluten

Creedy carver duck breast, pistachio gnocchi, purple sprouting broccoli, beetroot & ginger £20
Dairy, Sulphites, Egg, Gluten

Roasted celeriac steak, caramel apple, kale salsa verde, roasted new potatoes £14 (v)
Dairy, Tree nuts

Butter roasted monkfish tail, mussel scampi, warm tartare sauce, curry oil £18
Dairy, Gluten, Egg, Mustard, Molluscs

Classics

Battered fish and triple cooked chips, curry sauce, tartare, pea purée £13
Fish, Gluten, Sulphites, Dairy

Honey & mustard glazed ham, duck egg, chips, piccalilli £11
Egg, Gluten, Mustard

Thai spiced lamb burger, cheddar, pickles, brioche bun, fries £13
Egg, Gluten, Dairy, Shellfish

8 oz Ribeye steak au poivre, fries, watercress & parmesan £24
Dairy, Sulphites

Peri peri halloumi burger, baby gem, citrus coleslaw, sweet potato fries £12 (v)
Dairy, Egg, Gluten, Sulphites

Sides £3 each

Buttered Tender stem broccoli

French Fries

Triple cooked chips

Sweet potato fries

**All of our dishes are prepared fresh, some of our mains take around 20 minutes cooking time although this may be longer during busy periods.*