

# EVENING MENU



## STARTERS

**SMOKED MACKEREL PATE** Celeriac remoulade, toasted sourdough £8.50

**SPICED BEEF MEATBALLS (VG\*\*)** Spicy marinara sauce, fresh basil, parmesan, butter bean ragout £9.50

**SPICED PEA & MINT FALAFEL (V)** Corn & raisin salsa, hummus £8.00

**SOUP OF THE DAY** Sourdough £7.00

**CALAMARI** Lemon, garlic aioli £9.50

## MAINS

**HAND BATTERED FISH & CHIPS** Beer battered haddock, hand cut 'chip shop' chips £19.50

**AUBERGINE PARMESAN (V)** Sweet & spicy marinara sauce, fresh basil, confit cherry tomatoes £15.00

**MAPLE BRAISED BRISKET BURGER** Beef burger, topped with maple braised brisket, spicy Monterey Jack cheese, salad, fries £18.50

**CREAMY TUSCAN CHICKEN BREAST** Spinach, cherry tomatoes, orzo, parmesan, bbq lemon £17.00

**BEEF BOURGUIGNON** Angel steak in red wine, mashed potato, glazed carrots, baby onions, bacon, mushrooms £20.50

**RUSTIC PIZZA** Margherita or pepperoni £15.00

## SIDES

**MASHED POTATO** £3.50

**FRIES** £3.50

**ROCKET & PARMESAN SALAD** £3.50

## DESSERTS

**TIRAMISU** Served in glasses £11.00

**LEMON CHEESECAKE (VG/GF)** Berry compote £9.50

**MANGO & PASSIONFRUIT FINGER** Dacquoise biscuit, mango & passion fruit compote, white chocolate mousse, passion fruit jelly £9.50

**STICKY TOFFEE PUDDING (VG/GF)** Coconut ice cream £8.50

**CHEESE SELECTION** Biscuits, grapes, fig & honey chutney £13.50

(VG) Vegan (V) Vegetarian (VG\*\*) Vegan alternative available (GF) Gluten free

If you have a food allergy or intolerance, you must speak to your server about ingredients in our dishes before you order your meal

Guests on a dinner inclusive or two course package have an allowance of £30. A 10% discretionary service charge will be added to your bill