

Evening Menu

Starters

Rabbit & Prune Terrine. Confit rabbit legs mixed with fresh herbs & prunes.
Accompanied with large croutons & rocket salad. **£7.95**

Potato Skins. Curry spiced skins accompanied with raita. **£5.95**

Whitebait Tarragon & Garlic Butter. Accompanied with rocket salad & wedge of lemon
£5.95

Mains

Chicken Parmigiana. Chicken breast coated in breadcrumbs topped with tomato & basil
sauce with cheese. Accompanied with triple cooked chips & pickled salad. **£16.95**

Rabbit Fillet. Rabbit fillet stuffed with black pudding mousse wrapped in parma ham &
pan seared. Accompanied with pommes Anna potatoes, tender stem, carrot puree &
whisky sauce **£17.95**

Mexican Style Beef Fajitas. Beef brisket marinated in fajita marinade, mixed with
peppers, onions & salsa. Accompanied with guacamole, sour cream & fajita seasoned
fries. **£17.95**

Duo of Venison. Venison fillet pan seared, slowly braised leg meat in a partivier.
Accompanied with butternut squashed three ways, fondant, puree & crisp. Tenderstem
& red wine jus. **£21.00**

Pie of the day. Fully encased filling in shortcrust pastry. Accompanied with buttery mash
or triple cooked chips. Garden or mushy peas & lashings of meat gravy **£15.95**
(veggie/vegan option available on request)

Desserts

Crumble Of The Day. Accompanied with custard, cream or ice-cream **£6.95**

Banana, Coconut & Chocolate Cheesecake. Accompanied with vanilla ice-cream
£6.95

Jam Roly Poly. Accompanied with custard, cream or ice-cream **£6.95**

FOOD ALLERGY OR INTOLERANCE ADVICE: If you have a food allergy, intolerance or coeliac disease please speak
to a member of staff about the ingredients in our food & drink before you order. Thank You 😊