

# Evening Menu

## STARTERS

**Homemade Soup of the Day:** Sourdough and Lakeland Butter (V/VG) £7.25

**Mushroom Arancini:** Mushroom Ketchup & Dressed Leaf (V) £7.95

**Orange and Beetroot Cured Salmon:** Pickled Fruit & Dill Mayo (NG) £8.50

**Goats Cheese Mousse:** Heritage Beetroot & Candied Walnut (V/NG)

**Smoked Duck Breast:** Pickled Blackberries and Blackberry Vinaigrette (NG) £8.50

## MAINS

### **Pork Belly £17.95**

Apple Cider Jus, Fondant Potato and Caramelised Baby Carrot (NG)

### **Pan Roast Chicken Supreme £17.95**

Creamy Mash, Sauté Spinach and Wild Mushroom (NG)

### **Braised Shin of Beef £19.95**

Dauphinoise Potatoes, Roast Onion, Green Beans & Red Wine Jus (NG)

### **Pan Fried Seabass £18.95**

Lemon Zest Crushed New Potatoes, Tenderstem Broccoli and Dill Cream Sauce (NG)

### **Wild Mushroom and Herb Tagliatelle £16.95**

White Wine Cream and Garlic Bread (V)

### **10oz Chargrilled Rump Steak £23.95**

Confit Tomato, Flatcap Mushroom and Handcut Chips (NG)

## DESSERTS

**Coffee Crème Brûlée:** Almond Shortbread and Fresh Berries (V) £7.95

**Messed up Eton Mess:** Crunchy Meringue, Whip Cream, Fruit Puree, Sugared Strawberries (V/NG) £7.50

**Raspberry & White Chocolate Cheesecake:** Blueberry & Thyme Jelly (V) £7.95

**Dark Chocolate and Orange Delice:** Sea Salted Caramel and Praline (V/NG) £7.95

**Smoked Applewood, French Brie and Somerset Blue Cheeses:** Biscuits, Celery, Spiced Apple and Grape Chutney £12.95



V - VEGETARIAN / VG - VEGAN / NG - NON GLUTEN CONTAINING

PLEASE LET A MEMBER OF STAFF KNOW IF THERE ARE ANY ALLERGIES OR DIETARY REQUIREMENTS PRIOR TO ORDERING