

## DINING ROOM MENU

### STARTERS

- SOUP OF THE DAY, *homemade bread* 4.95  
PORK BELLY, *chorizo, butterbeans, broad beans* 6.95  
HOME CURED GRAVLAX, *shaved fennel, orange salad* 7  
DUCK LIVER PARFAIT, *pear & apple chutney* 6.5  
POTTED PRAWNS, *avocado purée, croute* 6.95  
GOATS CHEESE TART, *red onion, butternut squash, salad* 6  
CHARCUTERIE BOARD 7

### MAINS

- MOULES, BACON & CIDER SAUCE, *fries, homemade bread* 9.5  
BEER BATTERED FISH, *chips, pea purée, Tartare sauce* 12.5  
MALTESE FISH STEW, *prawns, pollock, haddock, hake, mussels* 15.5  
KING PRAWN SQUID, COCKLE LINGUINI, *tomato, chilli sauce* 11.5  
CALVES LIVER, BACON, *mash potato, green beans* 12.95  
LAMB RUMP, *confit potato, cream cabbage, jus* 18.5  
8OZ STEAK BURGER, *(pink/well done) toasted brioche, gherkins, relish, gruyere, triple cooked chips* 11.5  
CHICKPEA BURGER, *toasted brioche, gherkin, relish, triple cooked chips* 10.5  
WILD MUSHROOM RISOTTO, *pine nut, parmesan* 12.5  
28 DAY STEAKS, *served with triple cooked chips and salad*  
Ribeye 22.5      Sirloin 23.5      Fillet 25.5  
Choice of sauces: Jus – Peppercorn – Blue cheese – Béarnaise

### SIDES 3.5 each

Triple cooked chips, French beans with shallots and garlic, Honey roasted root vegetables, Rocket sun-blush tomatoes and parmesan salad

### DESSERTS

- BAKEWELL TART, *cinnamon ice-cream* 6  
ETON MESS, *Chantilly cream, mixed berries* 6  
APPLE CINNAMON CRUMBLE, *custard* 6  
CHOCOLATE BROWNIE, *vanilla ice-cream, homemade honeycomb* 6  
RUM, RAISIN, BREAD AND BUTTER PUDDING, *custard* 6  
SELECTION OF CHEESE, *chutney, crackers, fruit bread* 7.5