

# Evening Menu

## Starters

Homemade soup of the day with rustic bread (v) (gf)	6
Black pudding fritters and apple radish tarragon salad with a Dijon honey dressing	8
Tian of oak smoked salmon, avocado and crab salsa with a mint and jalapeno mayonnaise (gf)	8
Honey glazed feta with a warm potato roasted pepper and black olive and basil dressing (v) (gf)	8
Baked pear filled with stilton and walnut, wrapped in Parma ham with balsamic dressed leaves (gf)	8

## Seasonal Specials

Creedy carver duck breast, braised red cabbage with an orange bacon thyme bread and butter pudding	19
Slow cooked belly pork in apple and cider with apple puree wilted greens and dauphinoise potatoes (gf)	18
Grilled salmon with crushed sauté potato with a truffle infused cabbage cream (gf)	19
Roasted lamb rump with dauphinoise potato, carrot puree, charred leek and a red wine and mint jus(gf)	19
Grilled seabass with chorizo pepper and potato compote, with a tomato and basil coulis (gf)	18

## Grill Menu

*Award winning Walter Rose beef cooked to your liking, with garlic rosemary infused butter*

8oz Fillet steak	24
8oz Sirloin steak	19
8oz Flat iron steak	15
12 oz T-bone	25
16 oz Chateaubriand sharer for two	48
24oz Rib Eye sharer for two	50

***All gluten free, served with slow roasted tomato, field mushroom and garden salad with a choice of potato – fries, jacket or buttered new potatoes***

Why not add a sauce	
Bearnaise, pepper, mushroom, or stilton (gf)	2
Or turn it in to a surf and turf with breaded scampi and tartar sauce	3

## Side Orders

Homemade coleslaw, garden salad, fries, buttered new potatoes, jacket potatoes, garlic bread,	
Onion rings, garlic mushrooms	4
Cheesy garlic bread	5

## Puddings

Strawberry and grand marnier cheesecake served with vanilla ice cream	7
Pina colada panna cotta with pineapple compote	7
Chocolate and Bacardi mousse with a coconut shortbread and vanilla ice cream	7
Baked peach and Amaretto crumble with clotted cream	7
A selection of British cheeses with grapes, apple, chutney and cheese biscuits and crackers	7.5/13
A selection of ice cream and sorbets	5

**Key – (gf): Gluten Free (v): Vegetarian (vg): Vegan**  
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***Please ask a member of the team about any special dietary requirements or allergies***