

Evening Menu



STARTERS

PEAR, WALNUT AND GARSTANG BLUE SALD 9

FRENCH ONION SOUP TOPPED WITH CHEESE CRUSTINI 9

GARLIC MUSHROOM GRATIN SERVED WITH CRUSTY BAGUETTE 9

BAKED CAMEMBERT, ONION MARMALADE, CRUSTY BAGETTE 12



MAINS

14OZ SIRLOIN STEAK, ROASTIES, MUSHROOM SAUCE, HAZLENUT BUTTER 35

FISH PIE, NEW POTATOES AND SALAD 27

14OZ PORK CHOP, SAGE & ROAST APPLE SAUCE, MASH & VEG 27

BEETROOT & GOATS CHEESE GALETTE, NEW POTATO & SALAD 22

BEEF BOURGINON, ROAST NEW POTATOES, ROAST VEG 27

LENTIL BOURGINON, ROAST NEW POTATOES, ROAST VEG 22

DUCK BREAST, BACON POMME BOULANGERE, KALE, PLUM BRAMBLE SAUCE 29

