

# Evening Menu

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## Starters

Soup of the Day with Freshly-baked Bread

4.95

A Terrine of Wild Boar & Stilton Wrapped in Parma Ham

Served with Chef's Own Quince Marmalade & Toast

5.95

Bubble & Squeak with Poached Egg & Light Mustard

Sauce Topped with Crisp Onions (v)

5.50

Salt Cod Scotch Egg With Chorizo, Red Pepper Sauce & Watercress

5.95

Bingham Blue, Honey Pear & Walnut Tarte (v) (Baked to Order Allow 12 mins)

5.95

## Mains

Slow Cooked Shoulder of Lamb Served On a Black Pudding Mash With

Honey Roast Parsnips, Courgettes & Finished with pan jus

18.50

A Surf & Turf of, Pan Fried 8oz Fillet Steak (Lincolnshire Red), Tiger Prawns,

With a Wild Mushroom Sauce, Rocket and Hand Cut Chips

21.95

Mustard Glazed Gammon Steak topped with Poached Egg, Served with a Light Mustard Sauce and a

Pineapple Fritter. (Served With Bubble & Squeak or Roast New Potatoes)

17.50

Croustillant of Wood Pigeon & Foi Gras Served With Confit Savoy Cabbage & Garlic,

Chantenay Carrots & a Game Jus

17.50

Roasted Butternut Squash & Red Peppers Tossed Through Fresh Macaroni & Parmesan

Served With a Refreshing Nectarine Salad

14.95

For Fresh Fish of the Day & Daily Specials See our Blackboard....

## Side orders

Hand Cut Chips or Roast New Potatoes. 2.75

Seasonal Vegetables of the Day 2.75

Thick & Crunchy Beer Battered Onion Rings. 2.95

Savoy Cabbage in Garlic, Cream & Pink Peppercorns 2.95

(Be Advised All Meats Cooked Medium-Rare Unless Specified)

Parties of 6 or more will be charged a discretionary 10% service charge.

Head Chef: Daniel Walker

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