



DINNER MENU

Served between 18.30 – 20.30

SIDES & NIBBLES

BETROOT CRISPS <i>Garlic hummus</i>	£3	SPINACH & GARLIC FOCACCIA <i>Queen pitted olives</i>	£4.5
CHUNKY CHIPS	£3.5	SIDE SALAD	£3
FRENCH FRIES	£3.5	QUEEN PITTED OLIVES	£3

STARTERS

SEARED SCALLOPS <i>Minted peas & crispy bacon</i>	£12	CRISPY FRIED CALAMARI <i>Buttermilk, fresh chilli, almonds, lime, garlic, basil mayonnaise</i>	£7
THAI GREEN SOUP <i>Shredded chicken, rice noodles, broccoli, lime, basil & coconut</i>	£6	LOCAL MACKEREL <i>Pickled kohlrabi, artichoke crisps, sorrel & rye bread</i>	£7
CRISPY SPRING ROLLS <i>Rice noodles, purple cabbage, carrot, tofu & tamari dipping sauce</i>	£7		

MAIN COURSES

PORK TENDERLOIN <i>Mustard mash, stem broccoli, citrus red cabbage & cider sauce</i>	£16	CREAMY RISOTTO <i>Asparagus, wild Mushrooms, dry vermouth, parmesan, chives & spinach focaccia</i>	£11
HERB CRUSTED HAKE <i>Turned potatoes, green beans, broccoli, rock samphire & chorizo broth</i>	£16	CHARGRILLED 80z RIBEYE STEAK <i>Asparagus, new potatoes, sundried tomatoes & garlic butter</i>	£26
MOULES & FRITES <i>Garlic, thyme, spring onion, pernod, crème fraiche & muscadet</i>	£13	RAMEN <i>Wild mushrooms, pak choi, peppers, crispy tofu & rice noodles (VE)</i>	£11