



# A LA CARTE MENU

2 COURSES £16.95 3 COURSES 21.95 - 5:00 - 6:30

*MENU SERVED UNTIL 8PM*

## STARTERS

Goats cheese & caramelised onion bonbons, sun blushed tomato, pesto & balsamic reduction (v) £7.00

Ham hock terrine, cornichon, piccalilli, baby balsamic onions, sea salt & herb croutes £7.50

Smoked salmon & prawn cocktail, smoked pepper crumb, cherry tomatoes & baby gem lettuce £7.50

Wild mushrooms on toast, garlic cream sauce, black garlic puree, parmesan & cep crumb (v) £7.00

## MAINS

Slow braised belly pork, black pudding mashed potato, buttered kale, apple puree & cider jus £15.00

Pan fried chicken supreme, fondant potato, wild mushroom & tarragon cream sauce, bacon crumb £14.00

Oven roasted Parma ham wrapped monkfish, sun blushed crushed new potatoes, wilted spinach & queenie scallop & chorizo reduction £14.00

Goats cheese, pesto & spinach linguini, black garlic puree & goats cheese crumble (v) £11.00

8oz Yorkshire reared sirloin steak, roasted tomato, triple cooked chunky chips, peppercorn sauce £19.00

*(£5 supplement on course offering)*

8oz Yorkshire reared fillet steak, roasted tomato, triple cooked chunky chips, peppercorn sauce £29.00

*(£10 supplement on course offering)*

Beer battered North Sea haddock, triple cooked chips, mushy peas & tartare sauce £12.00

Bacon cheese burger, sun blushed tomato relish, baby gem lettuce, paprika aioli & fries £11.00

Vegan burger, sun blushed tomato relish, baby gem lettuce & fries (ve) £10.00

Chicken Caesar salad, bacon, baby gem lettuce, parmesan & croutons £10.00

SIDES - Triple cooked chunky chips £3 - Fries £3 - Honey roast baby carrots £3 - Seasonal vegetables £3

## DESSERTS

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream & honeycomb £7.50

Chocolate brownie, hazelnut crumb, berry textures, chocolate sauce & vanilla bean ice cream £7.00

Frans' Eton tidy, Chantilly cream, berry compote, fresh berries & raspberry meringue kisses £6.50

Lemon sorbet, prosecco, limoncello & fresh mint £7.50