



EVENING MENU

If you have any allergens or dietary needs, please speak to a member of staff to ensure we can meet these for you.
All our food is cooked fresh to order using only high-quality local ingredients.

STARTERS

GUINNESS FRENCH ONION SOUP

With cheese croutons £6.00

HAM HOCK TERRINE

With Walldorf salad, cider jelly and toasted brioche £7.50

SMOKED HADDOCK SCOTCH EGG

With warm tartare sauce £7.50

CONFIT DUCK LEG

With stir fry vegetables and orange sauce £8.50

COFFEE CURED SALMON

With pickled apples, shallots, pea shoot and salmon mousse £8.50

POACHED PEAR

With candied walnut, blue cheese and sakura cress £6.50



MAINS

PANACHE OF FISH

With celeriac puree, broccoli tender stem, parsnip crisp and rosemary jus £19.00

LOIN OF VENISON

With root vegetable dauphinoise, kale, baby vegetable and black berry jus £20.00

PAN FRIED PIGS LIVER

With Cumberland sausage, mustard mash, crispy bacon and caramelized red onion jus £15.00

BRAISED PORK BELLY

With pickled vegetables, salt and pepper squid and Cajun mayo £17.00

WILD MUSHROOM RISOTTO

With parmesan tuiles and wild rocket £13.00

Please ask a member of staff about our afternoon tea
or winter hotel deal for £80