

August Evening Menu

Starters

- Soup of the day, served with homemade bread and butter £3.95
Homemade pate with bread and chutney – please see specials board for details £4.25
Baked Goats Cheese and thyme soufflé, with herb salad £4.95
Hot-smoked mackerel and horseradish salad £4.95

Mains

- Baked salmon fillet with a parmesan and pistachio crust £11.80
Fish of the Day – please see specials board
Beef with onions, casseroled in Old Peculier, in a puff pastry case £11.95
Apple and sage stuffed pork belly, with black pudding, celeriac puree and cider gravy
£12.95
Baked Eggs in wild mushroom tartlets £9.95
Locally farmed Charolais sirloin steak, with horseradish or a sauce of your choice
£14.95
Locally farmed Charolais fillet steak, with horseradish or a sauce of your choice £19.95
Diane, Pepper, Dijon, or provencal

All of our main courses are served with fresh seasonal vegetables and potatoes
Please see our specials board for a choice of additional starters and mains

We use fresh produce and cook food to order. This sometimes means that there is a longer delay than you are used to. If you are in a hurry, please ask when ordering. We normally lightly cook our vegetables and serve some meats pink. If you prefer extra cooking, please ask. We endeavour to use fresh, locally sourced ingredients wherever possible. Our steaks are all from locally farmed herds of Charolais cattle, all the chicken used is free-range and all eggs are from free-range hens.