



EVENING MENU

PLEASE MAKE STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER. VEGAN MENU AVAILABLE UPON REQUEST.

Aperitif

Limoncello Collins 8
Gin, limoncello, lemon juice, soda

Lychee Martini 10
Citrus vodka, lychee liqueur, cranberry juice, orange, bitters

Hadrian's Wall Gin 7.30
Local gin served with sparkling elderflower

Starters

Soup	7
Homemade soup of the day (V)	
Crab	11
White crab, elderflower, isle of wight tomatoes, salted watermelon, fennel (GF)	
Crispy Pork Finger	10
Pork shoulder, chorizo jam, apple ketchup	
Parfait	9
Duck liver, pickled carrot, date & walnut chutney, sourdough (GFA*)	
Carrot	9
Smoked carrot, walnut, brown butter, goats curd (V, GFA*)	
Fishcakes	10
Fennel, cucumber, lime mayonnaise	

Mains

Cod	21
Pan roasted cod loin, isle of wight tomatoes, fennel, saffron potatoes, tomato consommé (GF)	
Chicken	18
Chicken breast, hassleback potatoes, courgette and basil puree, charred vegetables, jus (GF)	
Risotto	16
Courgette & lemon, vegetarian parmesan, pickled courgette (V, GF)	
Lamb Rump	25
Herb crust, potato terrine, lamb shoulder, black garlic, baby gem, peas, broad beans, jus	
Lentil Ragù	14
Roasted fennel, Israeli cous cous (V)	
Beef Burger	16
Blue cheese, truffle mayonnaise, caramelised onion, hand cut chips, onion rings, cajun slaw	
Fish & Chips	15
Beer battered cod, mushy peas, tartare sauce, hand cut chips	

Sides

Handcut Chips (V,GF)	4
Fries (V,GF)	4
Seasonal Vegetables (V,GF)	4
House Salad (V,GF)	4
Onion Rings (V)	4
Truffle & Parmesan Chips (V,GF)	5

Steaks

All steaks are locally sourced & matured for a minimum of 28 days. Cooked to your liking and served with roasted chestnut mushrooms, thyme roasted tomatoes, garlic herb butter, onion rings, hand cut chips & a sauce of your choice:

50z Rump	19
100z Ribeye	28
Sauces- Pink Peppercorn, Diane, Blue Cheese	

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL. PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.