



Dairy Free Evening Menu

Kitchen Nibbles -3.50 each

8 mini chorizo piquante
Breaded whitebait, tartare sauce, lemon
Spiced broccoli pakoras **v**
Marinated olives **v**

Starters

Crab linguini, parsley, chilli, lemon
Starter size 7.25 Main size (including a house salad) 15.50
Game terrine, apple and date chutney, toasted sourdough 6.50
Antipasti plate, bread, pickles 6.75 for one 13.50 for 2 to share
Pomelo, avocado, pomegranate, coriander salad, ginger, sesame, lime dressing **v**
5.95

Main Course

Coq au vin, rosemary roasted potatoes, glazed carrots, tenderstem broccoli 15.50
Market fish, samphire, baby roasties, brown shrimp
please see specials board for fish and price
Best end of lamb, charred gem, confit belly, peas, broad beans, crispy
sweetbreads, courgettes with mint and fine capers 21.95
Pan fried pork collar, porcini mushrooms, garlic roasted new potatoes, kale, red
wine sauce 16.95
Golden beetroot, tarragon braised rice, roasted red onion, kale, candied beets,
balsamic **v** 13.95
Wild mushroom, potato gnocchi, romesco sauce, rocket, balsamic, roast garlic
14.50 **v** add crisp parma ham 1.50

On the side **v** 3.95 each

Proper chips
Glazed chantennay carrots
Curly kale and roasted garlic
Rosemary roasted potatoes
Rocket, balsamic, salad
Mixed house salad



Classic Pub Menu

Beer battered fish of the day, proper chips, minted crushed peas, tartare sauce,
lemon 14.95

Confit duck hash, kale, fried duck egg 14.95

Broughton burger, gluten free bun, lettuce, tomato, pickles, proper chips 14.50

Burger not available on Saturday evenings

Sausages, classic onion gravy, greens 12.95

Mushroom, celeriac, leek hot pot, seasonal greens **v** 11.95
(please see specials board for today's fish and chips, burger and sausage)

Puddings

Selection of sorbets 1.25 per scoop

Graham's 10-year Tawny Port 4.50 Cockburn's Special Reserve Port 3.50

Tea & coffee 2.00 Speciality coffee 2.50

Liqueur coffee (priced as taken)

Dessert Wine 18.55 Bottle / 5.20 100ml

Muscat Late Harvest, Tabali 2015 (Chile)

Tabali is one of Chile's most exciting producers who have brought the cool Limari Valley climate to life, planting exciting fragrant white varieties. A rich and complex wine, smooth on the palate with balanced acidity and a refreshing edge.

If you have dietary requirements, please let us know so we can prepare something special. All