



Evening Menu

Kitchen Nibbles -3.50 each

8 mini chorizo piquante
Breaded whitebait, tartare sauce, lemon
Spiced broccoli pakoras, cucumber riata **v**
Halloumi fries, coriander, sweet chilli **v**
Marinated olives **v**

Starters

Cauliflower cheddar soup, sour dough bread **v** 5.95
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
Mussels cooked with white wine, garlic, parsley cream served in a bread bowl 6.95

Main Course

Coq au vin, mashed potato, glazed carrots, tenderstem broccoli 15.50
Market fish, samphire, baby roasties, brown shrimp, thermidor butter
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, sage
cream 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 pesto, roast garlic,
pecorino 14.50 **v** add crisp parma ham 1.50

On the side **v** 3.95 each

Proper chips
Mashed potato
Glazed chantennay carrots
Curly kale and roasted garlic
Rosemary roasted potatoes
Rocket, balsamic, pecorino 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, crispy shallot rings 14.95

Broughton burger, brioche bun, lettuce, tomato, pickles, proper chips 14.50

Burger not available on Saturday evenings

Sausages, mash potato, classic onion gravy, greens 12.95

Mushroom, celeriac, leek cottage pie, seasonal greens ▼ 11.95
(please see specials board for today's fish and chips, burger and sausage)

Puddings

Sticky toffee pudding, butterscotch sauce, clotted cream ▼ 5.95

Nana Frith's steamed treacle sponge, vanilla custard ▼ 5.95

Rhubarb, custard and gingerbread cheesecake, baked rhubarb ▼ 6.50

Chocolate truffle torte, orange, jersey cream ice cream ▼ 5.95

Toffee banana, pecan, salted caramel eton mess ▼ 5.95

Selection of British cheese and biscuits, grapes and plum chutney 6.95
please see specials board for cheeses

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