

# EVENING MENU

Soup of the Day	4.75
Deep-fried Breaded Mushrooms with a Garlic Mayo Dip	5.50
Jerk Chicken Salad with Pineapple, Quinoa, Sesame, Soya and Lime Dressing	5.50
Pan-fried Breaded Goats Cheese – Plum Chutney	5.50
Smoked Salmon – Potato Bread – Brighter Gold Lemon Dressing	6.95
Breaded Cod Goujons – Spiced Tomato Salsa	5.75
Corndale Farm Chorizo, Lomo & Fennel Salami – Pickled Vegetables & Salad	6.75

## Leaves

SERVED WITH WHEATEN BREAD & HAND-ROLLED BUTTER EXTRA BREAD (50P)

Breast of Chicken – Caramelised Apple & Cider Cream Sauce	15.50
Fillet of Hake cooked in a sauce with Paprika, Chorizo, Garlic and Tomato	19.50
100z Sirloin Steak with a Peppercorn Sauce or Mushroom and Garlic Butter	21.50
Baked Fillet of Cod – Herb Crust – Sundried Tomato Cream Sauce	15.50
Crispy Duck Confit – Black Cherry Sauce	15.50
Thermidor Duo – Tonight’s fish glazed with a Cheese and Brandy Sauce	21.50
Carrot and Beetroot Cakes – Peanut Butter and Ginger Satay Sauce	15.50
Loin of Lamb – Moroccan Style Sauce flavoured with Sweet Chilli, Lemon and Cumin	21.50
Warm Caramelised Onion and Goats Cheese Tart – Red Pepper Dressing	15.50

VEGETABLES & POTATOES INCLUDED WITH ALL MAIN COURSES: EXTRA SIDE ORDER 2.75

Sticky Toffee Pudding with a Butterscotch Sauce - Fresh Cream	5.50
Warm Chocolate and Walnut Brownies with Chocolate Sauce and Fresh Cream	5.50
Braemar Farm Vanilla Ice-cream - Shortbread and a Choice of Sauce	5.50
Vanilla Panacotta - Berries and Raspberry Sauce	5.50
Vanilla Crème Brûlée	5.50
Flap Jack Fruit Crumble - Fresh Cream	5.50
Duo of Local Dart Mountain Cheese with Chutney and Walnuts	5.50

ICE CREAM INSTEAD OF FRESH CREAM 50p SUPPLEMENT

## DESSERT WINES

	Taster 25ml	Glass 70ml	Bottle
Campbells Rutherglen Muscat (500ml)	1.75	4.75	30.00
Palazzina Moscato Passito (375ml)	1.60	4.50	19.00

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Cappuccino / Latte / Americano/ Decaffeinated Coffee	2.20
Espresso/ Tea / Lemon & Ginger/ Peppermint/ Early Grey	2.00
Mocha Coffee/ Double Espresso/ Hot Chocolate	2.30