



## Evening Menu

### Starters

<b>Soup of the Day</b> served with rustic bread and Netherend butter (v)	<b>£4.95</b>
<b>King Prawn &amp; Melon Cocktail</b> five king prawns served with melon balls on a herb mayo and topped with garlic croutons	<b>£7.50</b>
<b>Chicken Liver Pate</b> served with sourdough toast and plum & tomato chutney	<b>£6.45</b>
<b>Wild Garlic Mushroom and Spinach</b> with a drizzle of balsamic glaze on toasted sourdough (v)	<b>£5.95</b>
<b>Scallops</b> two line caught scallops, oven baked on the shell in creamy cheese with smoked bacon and black pudding crumble	<b>£8.95</b>
<b>Salmon Fishcake</b> wilted spinach, poached egg and sorrel sauce	<b>£7.45/£13.95</b>
<b>Rocket, Chicory, Pear, walnut and blue cheese Salad</b> (v)	<b>£5.95/£9.95</b>

### Sharers

*Perfect as a light bite or starter for 2-3 people or as a meal for one*

<b>Cured Meat Board</b> selection of British cured charcuterie, olives, roasted peppers, rustic breads	<b>£19.95</b>
<b>Oven Baked Rosemary &amp; Garlic Camembert</b> with chutney and warm toasted bread (v)	<b>£12.95</b>

## Mains

<b>Classics Duck Breast</b> cooked pink and served with dauphinoise potatoes, stumped roasted root vegetables with blackcurrant and physalis sauce	<b>£18.95</b>
<b>Saffron Pork Belly</b> and homemade slice of sausage roll served on a garlic mash with creamy spring cabbage and red wine gravy	<b>£15.95</b>
<b>Handmade Chicken, Ham and Leek Pie</b> in rich shortcrust pastry, seasonal veg, served with a jug of gravy and chips or mash	<b>£13.95</b>
<b>Rump of Lamb</b> cooked pink and served with wild garlic, Peas, and Morello mushrooms with a jersey potatoes and rich red wine jus	<b>£19.95</b>
<b>Asparagus and Pea Ravioli</b> in a creamy tarragon sauce <b>(v)</b>	<b>£12.95</b>
<b>Maple Cured Gammon Chop</b> free range fried egg, grilled pineapple slice, seasonal veg and thick cut chips	<b>£13.95</b>

## Fish

<b>Salmon Fishcakes</b> spinach, mixed salad, poached egg & sorrel sauce	<b>£13.95</b>
<b>Cod Loin and brown shrimps</b> served with asparagus, mangetout, poached egg with lemon and parsley butter	<b>£18.95</b>
<b>Pan fried Wild Bass</b> on a crab risotto with rocket and parmesan	<b>£19.95</b>
<b>Beer Battered Fish and Chips</b> with tartar sauce and served with your choice of mushy peas or curry sauce	<b>£13.75</b>

## Burgers & Steaks

<b>Battered Halloumi Burger</b> skinny fries, slaw and homemade relish <b>(v)</b>	<b>£12.95</b>
<b>Hatton Arms Chipsteak Burger</b> Applewood Cheddar, bacon and homemade relish	<b>£12.95</b>
<b>Sirloin 8oz</b> served with chips, slow roasted beef tomato, onion rings and dressed watercress with your choice of– peppercorn sauce, garlic butter or blue cheese sauce	<b>£22.95</b>
<b>Rump 10oz</b> served with chips, slow roasted beef tomato, onion rings and dressed watercress with your choice of– peppercorn sauce, garlic butter or blue cheese sauce	<b>£22.95</b>
<b>British Wagyu Burger 100%</b> British Wagyu burger from Aubrey Allen, served with relish, slaw, fries and onion rings.	<b>£18.95</b>

## Salads

<b>Cajun chicken Caesar Salad</b> Cos lettuce, parmesan, anchovies, croutons and classic Caesar dressing <b>(v)</b>	<b>£12.95</b>
<b>Tuna Nicoise Salad</b> tuna steak seared with new potato, green beans, olives, cherry tomatoes and poached egg	<b>£14.95</b>
<b>For vegetarian salad option you can change the chicken or the fish to Battered Halloumi</b>	

