

EVENING



**THIS MENU IS A SAMPLE OF SOME OF THE DELICIOUS, SEASONAL OPTIONS AVAILABLE
FOR AN UP TO DATE MENU OR TO PLACE A PREORDER FOR A BOOKING, PLEASE GET IN TOUCH**

SMALL PLATES & SIDES

Guild of Dough Bread & Oil (vgn)

Garlic Hummus, Guild of Dough Bread (vgn)

Marinated Olives (vgn)

Salt & Chilli Squid, Lime Mayonnaise

Mushroom & Tarragon Arancini, Black Garlic Mayonnaise (v)

Homewood Halloumi, Heritage Tomato & Basil Salad, Balsamic Dressing

Coppa Ham, Romana, Fennel Salami, Cornichons, Pecorino & Flat Bread

Baba Ganoush, Hummus, Olives, Stuffed Vine Leaves, Tomatoes & Toasted Flat Bread (vgn)

Beef Chilli, Tortilla Chips & Sour Cream - add Cheese

Fries (vgn)

MAINS

Macaroni Cheese, Goats Cheese & Pinenuts (n, v)

Baked Homewood Feta, New Potato, Olive, Cucumber & Tomato Salad (v)

Fowey Mussels, White Wine, Cream, Parsley & Fries

Ale Battered Haddock, Hand-Cut Chips, Buttered Peas & Tartar

Pan-fried Sea Bream Fillet, Sauteed Potatoes, Heritage Tomatoes & Salsa Verde

Beef Ragu, Pappardelle Pasta, Baby Spinach & White Lake Pecorino

Roast Chicken Breast, Black Pudding Croquettes, Buttered Greens & Smoked Bacon Gravy

Lincolnshire Sausages, Mash Potato, Buttered Greens & Gravy

Seared Hanger Steak, Basil, Heritage Tomato & Pecorino Cheese

Hereford Beef Burger, Sesame Bun, Fries, Onion Marmalade

Mushroom & Quinoa Burger, Sesame Bun, Fries, Onion Marmalade (vgn)

(add Cheddar, Blue Cheese or Bacon)

PUDDINGS

Cherry & Amaretto Sundae (v)

Sticky Toffee Pudding (v)

Apple & Cider Crumble (vgn), Ice Cream or Cream(v)

Dark Chocolate Mousse, Chantilly Cream (v)

Affogato, Ice Cream & Honeycomb (v) - add Amaretto or Frangelico (n)

Selection of Local Cheeses, Crackers & Chutney

Selection of Local Ice Creams & Sorbets (v, vgn) per scoop - ask staff for today's flavours