

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

Tomato & Red Pepper Arancini, Basil Mayonnaise (v)

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

Coppa Ham, Salami & Prosciutto, Cornichons, Pecorino & Flat Bread

Beef Chilli, Tortilla Chips & Sour Cream (v) - add Cheese

Fries (vgn)

MAINS

Macaroni Cheese, Smoked Cheddar & Chives (v)

Rigatoni Pasta, Tomato & Red Pepper Sauce, Feta Cheese & Pine Nuts (v, n)

Fowey Mussels, White Wine, Cream, Parsley & Fries

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

Buttermilk Soft-Shell Crab, Jersey Royal Potato Salad, Lemon & Parsley Dressing

Pan-Roast Lamb Rack, Bulgur Wheat Salad & Goats Cheese Pesto (n)

Roast Chicken Breast, N'duja Potatoes & Heritage Tomato Salad

Hereford Beef Burger, Sesame Bun, Fries & Onion Marmalade

Pea, Courgette & Lemongrass Burger, Sesame Bun, Fries, Onion Marmalade (vgn)

- add Cheddar, Blue Cheese or Bacon to Burger

DESSERTS

Wye Valley Raspberry Eton Mess (v)

Passionfruit Posset (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) - ask staff for today's flavours