

Sample Back Room

Evening Specials

Starters

- Crispy feta with fiery dip (V) £4.50
Roast vegetable bruschette with pesto and mozzarella (V) £4.95
Baked ratatouille stuffed pepper with melting goats cheese (V) £4.95
Assiette of sweet melon, kiwi fruit and strawberry £4.95
with Greek yoghurt and fruit coulis (V)
Portobello mushrooms on garlic crostini with stilton glaze (V)
£5.50
Pork souvalaki and Greek salad £5.50
Smoked duck breast with buffalo mozzarella and orange £5.95
Seared calves liver on a garlic crostini with balsamic reduction £5.95
Medley of smoked fish with horseradish cream £6.50
Blue swimming crab and crayfish cocktail £6.50
Warm salad of wood pigeon and pancetta £6.95
King prawns sautéed in lemon, chilli and garlic £6.95

Main Courses

- Aubergine, mushroom and courgette lasagne (V) £6.95
Chicken carbonara £7.95
Mozzarella glazed wild mushroom & asparagus frittata with truffle oil (V) £
8.95
Chicken chasseur £9.50
Shin of beef with mashed potato and onion gravy £9.95
Highland game stew with herb dumpling £11.50
Lamb shank with creamy mash & minted gravy £11.95
Slow roast pork belly with bacon & cabbage fry, £13.00
sweet apple cider chutney and crackling
Medallions of pork fillet with Dijon mustard sauce and olive tapenade £13.95
Collops of beef fillet with red wine & mushroom sauce £14.95
puff pastry lid and fondant potato
Duo of best local lamb on sweet potato rosti and redcurrant jus £14.95
(served pink)

Daily fresh fish blackboard