

## Evening Menu

2 Courses £18

3 Courses £24

Cream of Leek and Potato Soup (V)

Ham & Salami Croquettes, Habanero Sauce & Marinated Tomato

Crispy Asian Pork Salad with Soy, Ginger & Sesame

Caesar Salad with Soused Anchovy & Bacon
Purple Sprouting Broccoli with Garlic, Chilli & Crispy Onion (V)

Salad of Quinoa, Beets, Golden Sultanas & Lime with Minted Yoghurt (V)

Seared Salmon with Chorizo Sauté Potatoes, Samphire & Grapefruit Hollandaise Smoked Haddock with Crushed New Potato & a Grain Mustard Cream Lincolnshire Duck Breast with Cabbage, Apple, Risolette Potato & Date Sauce Baked Aubergine with Avocado, Watercress, Pomegranate & Greek Yoghurt (V) Chicken Breast with Sweet Potato Mash, Feta, Coriander, Chilli & Lime Goats Cheese & Black Pepper Souffle with an Apple & Hazelnut Salad(V)

Crème Brûlée (V)

Passionfruit & Almond Tart with Citrus Syrup (V)

Dark Chocolate Mousse, Sour Cherries & Cornflake Crumb (V)

Treacle Pie, Orange Puree & Chantilly Cream (V)

Cookie Dough Alaska (V)

Montgomery's Cheddar with Pickled Red Onion & Oatcakes (V)

(V) Suitable for Vegetarians. If you have any specific dietary requirements, we will be happy to adapt out dishes to accommodate your needs