

Evening Menu

Starters	Cauliflower soup , wild garlic pesto, and fresh bread and butter (v)	£5.00
	Chicken and smoked ham hock terrine , served with a ramekin of cider chutney, herb salad and toast on the side	£5.75
	Pear, Barkham blue cheese and hazelnut salad (v)	£5.25
	Cider steamed mussels , gremolata and fresh bread	£6.25
	Duck liver parfait , served with toast, and a homemade shallot, thyme, and bacon jam	£6.00
	Fish cakes with a homemade parsley purée and braised baby gem	£6.00
Mains	Slow cooked pork belly with a pork, apple, and scratching croquette, served with baked potatoes on a parsnip purée with buttered greens and a cider jus	£15.00
	Roast hake with crushed potatoes and a side of purple sprouting broccoli with shallots and a hollandaise sauce	£15.00
	Wild garlic gnocchi topped with roast salsify, with kale, a parsnip purée, and pesto (v)	£11.00
	Leek, tarragon and pearl barley risotto with roasted wild mushrooms (v)	£11.00
	Roast loin of salmon , saffron poached potatoes, seasonal greens, roast cauliflower, mussels, and a mussel sauce	£16.00
	Pan roast chicken supreme with a cheddar and leek dauphinoise, rosemary and carrot purée, and a chicken skin crisp	£14.50
Pub favourites	Beer battered fish with homemade chips, crushed peas, and tartar sauce	£12.50
	8oz Salamander beef burger topped with melted cheese and crispy bacon, served with aioli, salad, pickles, chips and slaw	£13.50
	Bean burger , tomato salsa, salad, pickles, avocado rings, chips, and slaw (v)	£9.95
	8oz ribeye served with chips, mushrooms, tomato, and peas	£18.00