
DINNER MENU

TO START

CHEF'S HOMEMADE SOUP OF THE DAY

GRILLED BLACK PUDDING

served with smoked bacon salad & blue cheese sauce

KOREAN STICKY CHICKEN WINGS

served with pickled slaw & pea shoots

BREADED GOATS CHEESE

served with radish & beetroot salad

TANDOORI CHICKEN

served with bombay potato salad, cucumber & mint yoghurt

DUCK & ORANGE PATE

served with red onion marmalade & toasted sourdough

MAIN COURSE

CHARGRILLED MINUTE STEAK

served with café de Paris butter, fries & confit tomatoes

HAWKSTONE CAESAR SALAD

grilled chicken, Caesar salad, smoked bacon & poached egg

BRAISED PORK BELLY

served with spring onion mash, calvados & mushroom sauce

SALMON & PRAWN FISHCAKES

served with crushed potatoes & seasonal greens

SUNDRIED TOMATO & OLIVE LINGUINE

served with dressed rocket

BUTTERMILK FRIED CHICKEN BURGER

crispy bacon, chilli jam, salad, pickled slaw & seasoned fries

DESSERT

STICKY TOFFEE PUDDING

served with butterscotch sauce & vanilla ice cream

BAKED VANILLA CHEESECAKE

served with cherry compote & summer berries

TRIPLE CHOCOLATE BROWNIE

served with rich chocolate sauce & ice cream

FRESH BERRY ETON MESS

whipped cream, meringue pieces, fresh berries & raspberry coulis

NORMANDY APPLE TART

served warm, with salted caramel ice cream

MANGO & PASSION FRUIT POSSET

served with all butter shortbread

SELECTION OF LOCAL CHEESES

served with a selection of biscuits & red onion chutney

(£6 supplement)

please advise your server if you suffer with any allergies/intolerances