



## SHORT & SWEET DINNER

### Starters

- Soup of the Day – See Blackboard 5.50  
Free-range Chicken & Chorizo Croquettes, Smoked Paprika  
Lemon Mayonnaise 7.50  
Garlic & Rosemary-studded Camembert, Rustic Bread 7.50  
Sesame-crusted Native Scallops, Lemongrass & Miso Broth 10.50

### Mains

- Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon,  
Skinny Chips 15.75  
Sweet Potato Lasagna & Jalapeño Salsa 13.75  
Slow & Low Pork Rib Eye, Creamed Peas, Charred Baby Gem  
& Smoked Bacon Gravy 16.75  
Pan-fried Sea Bream, Samphire & Kale, Salsa Verde 16.75  
28 Day Dry-aged 8oz Rump Cap Steak 21.75

### Roast Dinners; Sunday Only

- Aubrey's Dry-aged Rump of Beef 15.00  
Jimmy Butler's Free-range Leg of Pork & Crackling 15.00  
Spring Vegetable Wellington 13.75

### MAKE THE MOST OF YOUR ROAST

- Free-range Pork & Sage Stuffing 3.50  
Cauliflower Cheese 3.75  
Braised Red Cabbage 3.50

### Puddings

- Rhubarb & Custard Cheesecake 6.00  
Warm Yorkshire Parkin, Butterscotch Sauce & Clotted Cream 6.00  
Peanut Butter Iced Parfait & Chocolate Sauce 6.25  
Dark Chocolate & Caramel Tart, Jude's Vanilla Ice Cream 6.50