



EVENING BISTRO MENU

*All of our food is freshly made here in our kitchen and prepared to order
Served from 6pm Friday and Saturday*

Sparkling & Cocktails

Glass of Ridgeview Cavendish £13
Rich golden colour with fine bubbles

200ml bottle of San Leo Prosecco £9
Stone fruit, green apple and honeysuckle

Negroni £12
*Equal measures of Campari, Ditchling Gin
and sweet Vermouth garnished with orange*

Aperol Spritz £11
*Prosecco, Aperol and soda over ice.
A classic favourite served with fresh orange slice*

Kir Supreme £11
Prosecco, Crème de cassis blackcurrant liqueur

Spicy Margarita £12
*Tequila, Cointreau and lime, shaken and served in a
chilli, lime and salt edged coupe glass*

Mojito £10
*Choose: Mint and Lime / Raspberry / Passion.
Bacardi, crushed ice, fruit purée and syrup*

No & Lo

Virgin Mary £6
*Spiced tomato juice, lemon, celery salt,
Worcester sauce, Tabasco poured over ice.*

Rum-less and Ginger £7
*Captain Morgan Spiced 0.0% spirit, ginger ale and fresh
lime wheels over ice.*

Nojito £8
Choose: Mint and Lime / Raspberry / Passion
*Seedlip non-alcoholic spirit, crushed ice, fruit purée and
syrup, for a guilt-free Mojito alternative*

Passionfruit & Elderflower Spritz £7
*Long drink of Passionfruit, elderflower and freshly
squeezed lemon topped with sparkling water*

Ginger and Rhubarb Cooler £7
*Ginger and Rhubarb non-alcoholic spirit, topped with
Fever Tree tonic, fresh lime and mint*

FULL WINE, BEER
AND CIDER LIST
ON THE REVERSE

Starters

Haddock Chowder £9.50
Smoked haddock, onion and potato chowder, ciabatta

Arancini (v) £9
Crispy butternut squash and white rice arancini, red pepper sauce

Chicken Skewer £10.50
Chicken satay skewer, peanut dipping sauce, spring onion salad

Goat's Cheese Tart (v) £9
Goat's cheese, beetroot and pine nut tart, pesto salad

Soup of the day (vgn/gf option) £8
Please ask for today's option, served with ciabatta

Hummus (vgn) £8.50
Traditional hummus, roasted beetroot, pomegranate, ciabatta

Mains

Calves Liver (gf) £21
*Woodhouse Butchery pan-fried calves liver, crispy bacon,
Marsala sauce, creamed mash, seasonal vegetables*

Duck Leg (gf) £22
Slow-cooked confit duck leg, cherry jus, Dauphinoise potato, seasonal vegetables

Chicken and Mushroom Pie £18
Creamy chicken and mushroom puff pastry pie, creamed mash, seasonal vegetables, gravy

Mackerel 'Scotch egg' £17
Aroma mackerel 'scotch egg', creamed leeks, mixed salad

Sweet Potato Curry (vgn/gf) £16
Sweet potato and spinach satay curry, coconut, wild rice, flaked almonds, coriander

Sweet and Sour Aubergine (vgn/gf) £16
Sweet and sour aubergine, walnut sauce, pomegranate, brown rice, salad

SIDES - £4: Dauphinoise potato / Seasonal vegetables / Mixed salad

Desserts

Bakewell tart, custard £9
Pear and sultana oat and almond crumble, custard (gf) £9

Sticky toffee pudding, cream (gf) £9.50
Swap custard/cream on the above for a tub of Miall's Ice Cream or Sorbet for +£1

Vanilla panna cotta, mulled berry compote, crumb (gf option) £8.50

Selection of cheese £3 per cheese
Blue, goat, cheddar and brie (ask for current options), biscuits, chutney



Miall's local ice cream and sorbet
£4.50 per 150ml tub

Local handmade ice cream made with all natural ingredients, no gums,
no artificial anything, just natural, honest flavours.

Ice Cream: Vanilla Bean; Eton Mess; Salted Pistachio or Chocolate Brownie
Sorbet: Pink Lemonade or Passion Fruit (gf)

Please let us know of any dietary requirements when ordering.
Children's menu options available if requested beforehand.

