



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.