

## Pub & Dining Rooms Evening Menu

### Savoury Boards

Charcuterie board - A selection of cured meats, olives, sun blushed tomatoes, rocket with bread  
£9.50

Cheese board - A selection of cheeses, grapes, celery, tomato chutney, artisan biscuits, butter  
£10.50

Mixed board - A selection of cured meats and cheeses, rocket, tomato chutney, olives, artisan biscuits, warm bread, and butter  
£16.50

### Starters

Soup of the day with a warm crusty roll  
£6

Slow roasted tomato and leek arancini with romesco dipping sauce and salad  
£7 (vegan)

Gravadlax with pickled baby beets, balsamic caper dressing, warm crusty bread £8

### Mains

Vegan burger in a toasted sourdough bun with sliced tomato, lettuce, avocado purée, and chipotle mayonnaise, served with chips and dressed salad  
£12 (vegan)

Gastro beef burger in a toasted sourdough bun with sliced tomato, lettuce, blue cheese and baconnaise served with chips and dressed salad  
£14

8oz Sirloin steak grilled in garlic butter, with beef tomato, onion rings, chips and dressed salad  
£22

Smoked haddock, salmon, and dill fish cakes with tomato spring onion salad and lemon dressing  
£14

Chicken breast stuffed with nduja sausage served with wilted spinach and new potatoes, cherry tomatoes, and white wine sauce  
£16

### Desserts

Baklava with strawberry, basil, and black pepper syrup, rose water ice cream  
£7

Sticky toffee and banana crumble with salted caramel crème Anglaise  
£7

Chocolate dipped meringue filled chocolate brownie with peppermint lime ice cream  
£7