

# Evening Menu

## STARTERS

<b>Homemade Soup of the Day</b> <b>V,GA</b>	£5.95	<b>Smoked beef cheek tacos</b>	£7.95
Crusty sourdough bread (See server for allergies)		Salsa verde, pickled slaw (1,9,12)	
<b>Salt &amp; Chilli Chicken</b> <b>GA</b>	£7.75	<b>Chicken Wings</b> <b>GA</b>	£7.75
Buttermilk chicken strips coated in house spice mix, onions & peppers, curried mayo(1,3,7,9,10)		Choice of sticky asian or frank's hot sauce (1,2,3,6,7,10,11)	
<b>Goats Cheese Tartlet</b>	£7.75	<b>Little Caesar Salad</b> <b>V,GA</b>	£7.75
With sticky caramelised onion, beetroot & cherry tomato salad finished with toasted pine nuts and balsamic reduction (1,7)		Baby gem, crispy bacon, croutons, sundried tomato parmesan with house made caesar dressing - choice of chicken or grilled halloumi (1,2,3,7,10)	
<b>Prawn Cocktail</b>	£7.75	<b>Sicilian Arancini</b>	£7.75
Prawns, baby gem, cucumber, smoked paprika, lemon wedge, marie rose dressing served on lightly toasted wheaten (1,2,3,7,10)		Confit tomatoes, parmesan, basil & garlic Aioli served with antipasto salad (1,3,7,9)	

## MAIN COURSE

<b>Seasonal Turkey &amp; Ham</b>	£21.95	<b>10oz Ribeye Steak</b> <b>GA</b>	£33.95
Free range turkey breast, slow cooked glazed gammon, gravy, homemade stuffing served with chipolatas, creamy mash, duck fat roast potatoes with seasonal veg (1,3,7,9)		Vine Cherry tomato, portobello mushroom, side salad, hand-cut chips & onion rings with pepper sauce or cowboy butter (1,7,9,12)	
<b>Slow Roast Beef</b>	£21.95	<b>8oz sirloin Steak Sandwich</b>	£24.95
Creamy mash, duck fat roast potatoes with seasonal vegetables, Yorkshire pudding, beef bone marrow gravy (1,3,7,9)		Grilled steak on toasted sourdough, bacon onion jam, tomato, mixed leaf, crispy onion, served with fries and a peppercorn sauce. (1,3,7,9,10,12)	
<b>Peppered Chicken</b>	£20.95	<b>Wild mushroom risotto</b> <b>V</b>	£17.95
Creamy mash, peppercorn sauce and tobacco onions (1,7,9)		wild mushrooms, courgette, rocket and parmesan (1,7,9,12)	
<b>Beef bourguignon pie</b> <b>V</b>	£18.95	<b>Moving mountains vegan burger</b> <b>V</b>	£15.95
Slow braised beef stew, Creamy mash potato, (1,3,7,9,12)		Served in a vegan brioche bun with lettuce, tomato, pickles with vegan burger sauce and ballymaloe relish (1,6)	
<b>Pan fried Salmon</b> <b>GA</b>	£19.95	<b>Two House Made 4oz Beef Patties</b>	£17.95
Seared salmon brushed with a honey glaze, served with mussels over orzo in a confit garlic-citrus cream sauce, finished with sundried tomatoes and wilted spinach (1,4,7,9,14)		Crispy bacon, cheese, lettuce, tomato, pickles, onion ring, Terrace burger sauce & Ballymaloe relish with fries & salad (1,3,6,7,10,12)	
<b>Fresh Ale Battered Cod</b>	£19.95	<b>Buttermilk Chicken Burger</b>	£17.95
Served with chunky chips, salad & mushy peas, with house made tartar sauce (1,3,4,10,12)		Creole spiced chicken breast, crispy bacon, lettuce, tomato, pickle, Terrace burger sauce, cheese & hot sauce - fries and salad (1,3,7,9,10)	
<b>Chicken/Beef curry</b>	£17.95		
Homemade chinese curry served with rice & prawn crackers (1,2,6,7,9,10)			

## SAUCES

Pepper sauce (7,9)	£2.95
Gravy (9,12)	
White wine & mushroom cream sauce (7,9,12)	
Cowboy butter (4,7)	

## SIDES

skin on fries / hand cut chips	£4.95
garlic fries (7)	£5.95
parmesan&truffle fries&truffle mayo(3,7,10)	£6.95
halloumi fries with chilli jam	
seasonal vegetables (7) / creamy mash (7)	£6.95
onion rings (1,12) / champ (7)	£4.95

## DIETARY ADVICE

- V** vegetarian
  - V,A** can be ordered vegetarian
  - G** Gluten Free
  - GA** can be ordered Gluten Free Option
- please advise your server of any allergies or intolerances

## ALLERGENS

- 1 cereals containing gluten
- 2 crustaceans
- 3 eggs
- 4 fish
- 5 peanuts
- 6 soybeans
- 7 milk
- 8 nuts
- 9 celery
- 10 mustard
- 11 sesame seeds
- 12 sulphur dioxide
- 13 lupin
- 14 molluscs