



## Evening menu

Priors Hall Farm pork & nduja scotch egg 7

Whipped feta, walnuts, flat breads 7

Rosemary & sea salt focaccia, olives 6

Mini yorkies, venison mince, horseradish 9

Brancaster mussels on toasted garlic sourdough, lobster bisque 8.5

Buttermilk fried Korean BBQ chicken wings, ranch dressing 10

Confit chicken & leek terrine, seeded sourdough 9.5

Staithe Smokehouse salmon on rye bread, capers, dill crème fraîche 11.5

Burrata, romesco sauce, red chilli, wild garlic oil 12

Prawn & crayfish cocktail, bread & butter 11

Brancaster mussels mariniere or wheat beer & bacon, house focaccia 10.5/18

Slow braised Knebworth Estate venison & beef, creamed potato, baby onion jus 24.5

Roasted coley fillet, lobster bisque & mussel bouillabaisse 24

8oz Herefordshire sirloin steak, triple cooked chips, garden salad, peppercorn sauce 35

Beer battered haddock, mushy peas, triple cooked chips, tartare sauce 19.5

Dry aged beef burger, American cheese, pickles, smoked bacon, burger sauce, skin on fries 18

Whipped feta, dukkha heritage carrots, harissa chickpeas, wild garlic oil 18.5

Confit potatoes, garlic aioli, aged parmesan 5

Gem lettuce, ranch dressing, crispy onions 5

Triple cooked chips / skin on fries 5.5 - add truffle & parmesan 1.5

Honey roasted vegetables 5

Braised red cabbage, apricots 5

Garlic buttered greens 5

