

Evening Menu (Thursday 13th to Saturday 15th)

Starters

Chefs' hash Brown. Grated potato with thyme & garlic, squeezed & pressed then shallow fried. accompanied with thyme. garlic & chilli ketchup **£5.95**

Whitebait. Deep fried whitebait on a bed of rocket with parsley mayonnaise **£5.95 £5.95**

Poppadoms. Authentic poppadoms accompanied with mango chutney, raita & minted onion.
2 £4.95 or 4 £6.95

Mains

Chefs' Burger. 6oz beef burger blended with fresh herbs, mustard & ketchup. Topped with caramelised red onion chutney, blue cheese. Served in a brioche bun with baby ge & tomato.
Accompanied with skin on fries & house pickled salad **£17.95**

Venison Bourguignon. Slowly braised leg of venison in red wine, onions, pancetta, wild mushrooms encased in a suet pudding. Accompanied with buttery mash, honey glazed carrot & parsnip, buttered savoy cabbage & red wine jus **£20.95**

** Lamb Curry. Lamb shoulder marinated in ginger, garlic, tomato paste, tamarind, fresh coriander, lightly zested with lemons & limes with a pinch of desiccated coconut. Accompanied with coriander rice, naan bread. **£23.95**

Pheasant Kiev. Oven baked Pheasant breast stuffed with chestnut & chive butter, coated in breadcrumbs. Accompanied with thyme sweet potato wedges, sauteed sprouts & crispy parma ham crumb with a house pickled salad & cranberry mayonnaise **£18.95**

Scottish Salmon 6-8oz. Fresh salmon poached in lemon water. Accompanied with crushed new potatoes with soft herbs & butter, buttered tender stem, salmon scratching, dill cream cheese & white wine sauce **£19.95**

Pie Of The Day. Homemade pie encased in shortcrust pastry. Accompanied with triple cooked chips or buttery mash, garden or mushy peas & lashings of meat gravy **£16.95**

Root Vegetable Curry. in ginger, garlic, tomato paste, tamarind, fresh coriander, lightly zested with lemons & limes with a pinch of desiccated coconut. Accompanied with coriander rice, naan bread **£16.95 (vegan option available)**

Desserts

Chefs' Crumble Of The Day with custard, cream or ice-cream **£6.95**

Chefs' Treacle & Maple Syrup Sponge with custard, cream or ice-cream **£6.95**

Lemon Posset. Lemon zest & juice infused double cream, sugar & vanilla essence.
Accompanied with whipped cream, fresh berries & a shortbread biscuit **£6.95**

FOOD ALLERGY OR INTOLERANCE ADVICE: If you have a food allergy, intolerance or coeliac disease please speak to a member of staff about the ingredients in our food & drink before you order. Thank You 😊

We do not add a service charge to your bill

**** Grass reared.** Alfie Richardson is Skeeby's youngest farmer at 15 years of age. This is his first year rearing lambs. You will be the first people to sample the most local lamb you can get. Best of luck for your future Alfie