

# EVENING MENU



AVAILABLE  
MON-THURS FROM 6PM  
FRI & SAT FROM 5PM

epicure /'ɛpɪkjʊə,'ɛpɪkjɔː/ - noun

a person who takes particular pleasure in fine food and drink

## STARTERS

|  |        |
|--|--------|
| Homemade soup of the day<br>See specials for todays flavour  | 6      |
| Pan fried mushroom bruschetta (V)<br>Garlic crème fraîche + herb crumb   | 7.5    |
| Butternut squash, baby carrot<br>+ quinoa salad (VG)<br>Cranberries, leaves, toasted pumpkin seeds + balsamic dressing | 7.5/15 |
| Add grilled halloumi (V)   | 1.5    |
| Add corn-fed chicken   | 2.5    |
| Salt + pepper whitebait<br>Squid ink aioli   | 8      |
| Hot smoked salmon salad<br>New potatoes, beetroot, yoghurt + dill oil  | 8.5/16 |
| Chicken liver parfait<br>Red onion jam, pickles + toast  | 8.5    |
| Ox cheek bon-bons<br>Shallot purée, pickled red onion + watercress salad   | 9      |

## LIGHT BITES

|   |        |
|---|--------|
| Bread + butter (V)<br>Sourdough baguette + Netherend Farm butter  | 2/head |
| Marinated olives (VG)<br>Garlic, rosemary + lemon   | 3.5    |
| Lashfords chipolatas<br>Ketchup   | 5      |
| Homemade sausage roll<br>Pork, sage + cranberry sausage roll + apple sauce  | 6      |
| T O S H A R E   |        |
| Box baked Camembert (V)<br>Rosemary, garlic, red onion jam + sourdough baguette   | 14.5   |
| Deli board - Great for 2/3 people<br>Cured meats, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked Camembert, sourdough baguette + roasted garlic | 19.5   |

## MAINS

|  |      |
|--|------|
| Pumpkin, spinach + chestnut pithivier (VG)<br>Roast roots, curly kale + tarragon sauce       | 15.5 |
| Smoked salmon + crayfish fishcake<br>Buttered leeks + sauce vierge                           | 17.5 |
| Slow cooked beef, Stilton + onion pie<br>Creamy mashed potato, roasted carrots + house gravy | 18   |
| Herb rubbed 1/2 roast chicken<br>Skin-on chips, rocket salad + aioli                         | 18.5 |
| Roasted fillet of cod<br>Sautéed potatoes, samphire, chorizo, mussels + cherry tomato sauce  | 22   |
| Slow-cooked lamb shank<br>Colcannon mash, roast parsnip + minted lamb jus                    | 24.5 |

## AUBREY ALLEN STEAKS

Steaks are served with chips, roasted plum tomatoes, watercress + your choice of:  
Chimichurri or peppercorn sauce

|  |      |
|--|------|
| 200g Aubrey Allen Rump steak<br>Firm texture, flavoursome, seam butchered  | 22.5 |
| 200g Aubrey Allen Bavette steak<br>A juicy steak cut from the flank (served only as it should be, rare or medium rare) | 23.5 |
| 250g Aubrey Allen Rib eye steak<br>Prime rib of beef, fat marbled with a wonderful succulent flavour                   | 28.5 |
| 200g Aubrey Allen Fillet steak<br>Lean + tender  | 35   |

## SIDE DISHES

|                             |     |   |   |
|-----------------------------|-----|---|---|
| Skin-on chips (VG)          | 4   | Sautéed sprouts, greens + crispy bacon    | 4 |
| Truffle + Parmesan chips    | 5   | House salad, honey + mustard dressing (V) | 4 |
| Onion rings + sage salt (V) | 4.5 | Garlic roasted field mushrooms (V)        | 4 |

(V)- SUITABLE FOR VEGETARIANS | (VG)- SUITABLE FOR VEGANS

Please let us know if you suffer from any food allergies or dietary restrictions.  
Scan QR code or ask your server if you would like to see our allergen information.  
An optional service charge of 10% is added to parties of 8 or more.

