

Evening Menu

Please Order at the Bar

4pm-8pm

(last orders at 7:45pm)

Products may change or alter due to suppliers and popular demand

Starters

Soup of the Day (GFO)(V) £6.55

served with warm bread

**Smoked Salmon, Prawns
and Heritage Tomato Bruschetta £8.95**

finished with rocket

Thai Honey Glazed Pork Bites £7.95

Asian slaw

Breaded Brie Bites (VG) £6.95

served with bacon jam and side salad

Mains

Crispy Battered

Fillet of Haddock (GF0) £17.95

served on a bed of triple cooked chips with homemade tartar sauce, mushy peas and a wedge of lemon

Compass Beef Burger £17.95

topped with pulled pork and house pickles, served with fries and Asian slaw

Duck Breast (GF) £18.95

sauté potatoes, baby carrots, pac choi, finished with a dark cherry sauce

Seared Tuna Supreme £19.95

Coated in sesame seeds on a bed of rocket, avocado, orange and whipped goat's cheese

Pork Belly £18.95

creamy mash, baked apple, star anise and cider jus

Chickpea, Spinach and Butternut Squash

Thai Style Curry (VG)(GF) £15.95

pine nuts, fragrant rice and flat bread

Coates Butchers famous Pie £ 16.75

served with creamy mash or chips, seasonal vegetables and beef gravy

Ask about this week's pie flavour

10oz Rump Steak £24.50

10oz Rib Eye £32.50

triple cooked skin on chips, compound butter and a side salad

Peppercorn sauce £3.50 Blue Cheese Sauce £3.50

Upgrade: King Prawns Surf and Turf £ 6.99

For After

Pina Colada Ice Cream (VE)(GF) £6.95

pineapple infused with ginger, lime, white rum and red chilli flakes. Served with coconut ice cream, mint and lime zest

Meringue Nest with Mixed Berries (GF)

£6.95

chantilly cream and white chocolate sauce

Warm Chocolate Fudge Cake £7.95

vanilla ice-cream and chocolate sauce

Sticky Toffee Pudding (GFO) £7.25

Chefs' homemade sticky toffee pudding, served with hot butterscotch sauce and vanilla ice cream

(V) Vegetarian (VG) Vegan (GF) Gluten Free (VGO) Vegan Option (GFO) Gluten Free Option

Full allergen information is available on request – Please speak to a team member

Our dishes are prepared in kitchen where nuts and gluten are present as well as other allergens; we cannot guarantee that any food items are completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu description does not list all ingredients. Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Temporary product substitutions may be required which can affect the calorie content.