



Dinner

Fridays and Saturdays
from 6pm

NIBBLES

Olives 2.95
Lily's hot nuts 3.95
Homemade flatbread 1.50
Hummus 3.50

STARTERS

Soup of the day (vegan). Lightly-toasted multigrain bread & butter. 5.95

Charcuterie and cheese board. Selection of cured artisan meats, cheeses, pickles, olives. Starter for 2 sharing 12.95 (Can be served as a main course for 1 or 2, 12.95/ 24.45)

Crab cocktail. Crab, crisp lettuce, fennel, avocado, and classic Marie Rose sauce. 7.95

Rustic pate. Duck, pork, chicken, fresh herbs, Armagnac. 6.95

PUDDING

Sticky toffee pudding, vanilla ice cream. 6.95

Peach Melba sundae. 6.95

Rich & creamy rice pudding, rose water, cardamom and pistachio. 5.95

MAIN COURSE

Low and slow lamb hummus. Slow cooked pulled lamb, hummus, crispy onions, pomegranate, homemade flatbread. 11.95

Chicken stuffed with herby mascarpone. Free range chicken breast, prosciutto, roast potatoes. 12.95

Rabbit with boozy prunes. Rabbit, shallots, red wine, brandy soaked prunes, roast potatoes. 12.95

Venison sausage and chestnut casserole. Local venison sausages, red wine, mushrooms, chestnuts, mustard mash 11.95

Thai peanut, coconut, cauliflower and chickpea curry (vegan). Served with poppadoms, pickles, mango chutney. 9.95

Selection of seasonal vegetables 2.95

Pumpkin pie, vanilla ice cream. 6.95

Local mango sorbet. 4.95

Cheese board. 7.95

Warm chocolate brownie, ice cream. 6.95

If you have any allergies or intolerances, please speak to the member of the team before placing your order.

Service is not included. All tips go to the Café team.