



Starters

Mini halloumi pizza topped with fresh rocket	£6
Confit duck leg Ballantine with chicory chutney, orange gel, fennel and rum soaked raisin salad	£7.50
Garlic king prawns on sweetcorn and sun blushed tomatoes with a coconut broth	£7

Mains

Ashill burger – bbq pulled beef burger in a brioche bun filled with garlic mayo, tomato chutney, gherkins and leaf with hand cut chips and red slaw	£12
Ashill veggie burger – crispy halloumi in a brioche bun filled with garlic mayo, tomato chutney, gherkins and leaf with hand cut chips and red slaw	£11
Beer battered hake fillet with hand cut chips, garden peas and tartare sauce	£12
Steak onglet with roast field mushroom and cherry tomatoes, hand cut chips and onion rings	£14
Sauces: £2	
Brandy and peppercorn	
Red wine and blue cheese	
Jack Daniels and honey	
Roast duck breast with confit potato, braised red cabbage, wilted spinach, raisin puree and a red wine sauce	£16
Indian spiced chicken breast with Bombay potatoes, wilted spinach, and a creamy mushroom sauce	£13
Chorizo, chilli & lime, couscous stuffed squid on a tomato sauce and dressed leaves	£13
Mushroom bolognese tossed through linguine topped with fresh rocket and parmesan served with garlic bread	£12

Desserts

Raspberry & prosecco posset served with shortbread biscuit	£6
Trio of profiteroles – mint choc chip, dark chocolate & Cointreau, strawberry & white chocolate	£6
Strawberry Eton mess with berry ice cream	£6

For all allergy information please speak to a member of staff