TODAYS EVENING MENU

Served 7.00pm - 8.30pm

SOMETHING LIGHT TO START

Homemade Soup of the Day with Warm Bread £4.75 v (g no bread)

Homemade Pate, Red Onion Marmalade & Melba Toast £5.50 (g no melba toast)

Seasonal Rissotto of the Day (Starter) £5.50 (Main) £12.00 gv

The Inn on the Green Prawn Cocktail £6.60 (g no bread)

Sweetcorn & Polenta Cakes, Heirloom Tomato & Avocado Salsa £6.50 g v

Warm Pigeon Salad, Port Soaked Currants, Caramelized Autumn

Vegetables & Elderberry Jus £6.95 g

Terrine of Coq au Vin, Red Wine Marinated Mushrooms £6.00 g

Potted Salmon, Watercress Mousse, Sweet Pickled Cucumber £6.50 g

THEN TO FOLLOW

Vegetable or Chicken Korma, Herb Rice & Naan Bread £10.95 (gno naan)

Battered Fish, Chips, Peas & Homemade Tartar Sauce £11.95

80z Ribeye Steak Mushroom, Tomatoes & Chips £17.00 g

1/2 a Hunters Chicken with Cheese, Barbeque Sauce, Coleslaw & Fries £12.50 g

Lamb Kofta Kebab Burger, Yoghurt & Cucumber, Pitta Bread & Fries £10.50

All dishes below are served with vegetables and potatoes

Chefs Pie of the Day £10.50

RedHill Lincolnshire Sausages and Spring Onion Mash £9.95
Lightly Curried Monkfish, Celeriac Chips, Yoghurt & Cucumber £15.95 g
Pan Roasted Guineafowl Breast, Anna Potato, Mushroom
Ketchup & Girolle Mushrooms £15.00 g
Chick Pea Falafel, Roasted Peppers, Toasted Chick Peas & Pine nuts £12.50 g v

SIDE DISHES

Braised Shoulder of Lamb, Pea & Mint Rissotto £14.25 a

Homemade Míní Loaf £2.00 Oníon Ríngs £2.50 Míxed Salad £2.50 $_{\rm 9}$ Hand Cut Chíps or Fríes £2.50 Peppercorn or Mushroom Sauce £2.00 $_{\rm 9}$

(If chips are requested as a replacement for another potato, vegetable or rice dish there) (will be a £1.50 supplement and we can only do this this on certain dishes)

g = Non Gluten V = Vegetarían