

# TODAYS EVENING MENU

Served 6.45pm - 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 Risotto of the Day (Starter) £5.50 (Main) £12.00 g v

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

Warm Cassoulet Terrine, Cannellini Bean, Pork, Duck & Spicy Sausage,  
Smoky Homemade Ketchup £6.50 g

Warm Feta, Water Melon & Pomegranate Salad 6.00 g v

Smoked Haddock Caesar Salad £6.25 g

Portobello Mushroom Strudel, Mascarpone & Truffle Oil £6.00 v

## THEN TO FOLLOW

Tikka Masala, Herb Rice & Homemade Naan Bread £10.95

Vegetable or Chicken £9.25 Prawn £12.75 (g no naan)

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

8oz Ribeye Steak Mushroom, Tomatoes & Chips £17.00 g

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

Gourmet Beef Burger, Cheese, Bacon & Fries £10.50

All dishes below are served with vegetables and potatoes

Chefs Pie of the Day with Mash or Chips and Peas £10.50

RedHill Lincolnshire Sausages and Spring Onion Mash £9.95

Trio of RedHill Pork with flavor's of Apple £16.00 g

CoteHill Yellow Cheese, Leek & Potato Sausage, Celeriac Puree, Roasted  
Root Vegetable Jus £12.95 g v

Seared Sea Trout, New Season Broad Bean & Watercress Risotto, Roasted Fennel  
£14.75 g

Braised Shoulder of Lamb, Pea & Baby Onion Jus, Potato & Mint Croquette £15.50

## SIDE DISHES

Homemade Mini Loaf £2.00 Onion Rings £2.50

Mixed Salad £2.50 g Hand Cut Chips or Fries £2.50

Peppercorn or Mushroom Sauce £2.00 g

(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 = Vegetarian