

Bar Suppers
7.30pm – 9.30pm
Starters or Light Mains

SOUP OF THE DAY

Please see the blackboard for the brew of the day.

Always serious food here and made with a traditional but vegetarian stock. £5.25

CHICKEN LIVER PATÉ A LA BALLYMALOE

This classic recipe retained for yet another season's menu due to its outstanding popularity. Rich and buttery and unashamedly borrowed from the legendary Irish country house hotel.

Served with our own toasted bread

Starter Portion £6.75 Main Course £10.00

SMOKED SALMON

Smoked for 24 hours by Giles our fishmonger, using a blend of oak and alder chippings, which impart a lovely smooth but distinctive taste.

Or alternatively try our own home-cured gravalax, very moreish. £8.75

THAI CHICKEN SALAD

Carrot and mange tout, crispy onions, red Thai dressing £7.00

HOMEMADE BLACK PUDDING

Pan fried mushrooms, new potatoes and smoked bacon, topped with a fried egg, mustard dressing. £7.50

SPICY FRIED SQUID

With soft noodles, carrot and sweet ginger salad, chilli, lime and soy dressing. £7.50

POTTED CORNISH CRAB

Toasted sour dough, cucumber pickle and avocado purée. £8.25

BAKED GOATS CHEESE

Topped with crushed vine tomatoes and wrapped in filo pastry, pepper & olive compote. £6.75

WARM SALAD

Chargrilled strips of beef fillet with a horseradish mayonnaise, crispy onions and blue cheese.
£10.00

Main Courses

WHITEWELL FISH PIE

Perhaps the dish we are best known for, poached haddock flaked into a creamy sauce with prawns, topped with mashed potato and finished under the grill with a cheddar cheese topping. Delicious, rich and served solo, no one would want to put tomato ketchup on this, would they?

£11.50

FISH AND CHIPS

A crispy deep fried haddock in a beer batter, served with our hand cut chips done the proper way with either mushy or ordinary peas, you choose. £13.50

GOUJONS OF FRESH FISH

The most delicious grown up fish fingers, beer battered deep fried haddock served on a bed of lettuce with straw potatoes and a warm grainy mustard dressing (subject to availability).

Starter Portion £9.75 Main Course £13.50

CUMBERLAND BANGERS & CHAMP

An old fashioned and spicy sausage made locally for us by the same family for twenty years, with or without a fried egg and/or onion sauce. £10.30

GRILLED NORFOLK KIPPER

Sourced from a small Norfolk smokehouse, the family have always been kipper freaks and believe these are the best. They are always big, with a mild smoke but more importantly undyed.

Served plain with our own granary bread. £8.25

CHAR GRILLED SIRLOIN OF BEEF

In our opinion the best cut of local beef hung correctly, tasty and tender with hand cut chipped potatoes, flat mushrooms and a grilled beef tomato. £21.00

SLOW ROAST BELLY PORK

Braised lentils, parsnip puree, cider apples. £14.50

CONFIT SHOULDER OF LAMB

Roast garlic parsley mash, root vegetables, pea puree with a red wine jus. £14.50

PAN FRIED FILLET OF SEA BASS

Warm cous-cous with spinach and goat's cheese, crushed tomato on toast, Harissa. £15.50

PAN FRIED GNOCCHI

Spinach, vine tomatoes and roast red onions, parmesan shavings, garlic croute. £12.95

HOMEMADE CHIPS Hand-cut, properly cooked the old-fashioned way. £3.25

MINTED NEW POTATOES Served plain in a little butter. £1.95

FINE BEANS With a wholegrain mustard butter. £1.95

MIXED SALAD Or just plain green salad. £3.50

*Please find our daily home made puddings and coffee
listed in the additional menu on each table.*

If you have any food allergies or intolerances please check before ordering.