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Evening Al a Carte Menu

FOR THE TABLE	Baked focaccia extra virgin oil and balsamic vinegar	<b>6.5</b>
	Marinated olives	<b>5</b>
	Sun blushed tomatoes	<b>5</b>
	Moroccan spiced almonds	<b>5</b>
	Breadbasket seaweed butter	<b>6.5</b>

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STARTERS	Caponata molise - Tomatoes, basil, olives, celery, egg, bread and agrodolce vinegar	<b>12</b>
	Salt and pepper squid, tartare sauce and lemon	<b>12</b>
	Grilled king scallops, Thai red curry butter, spring onions, chilli, coriander and lime	<b>15</b>
	English asparagus, wild garlic aioli and hazelnuts	<b>13</b>
	Chicken liver pate, Cumberland sauce, toasted sourdough	<b>11</b>

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MAINS

Sauteed king prawns, spicy nduja butter sauce, ciabatta, watercress, and thin cut chips	<b>24</b>
Steamed Shetland mussels, white wine, garlic and parsley, ciabatta, and thin cut chips	<b>19</b>
Roasted lamb rump, courgettes, basil, olives, tomatoes, fine beans, and lamb jus	<b>26</b>
Willowbeck burger, BLT, smoked cheese, burger sauce, tomato relish and thin cut chips	<b>19</b>
Bang-Bang Cauliflower, firecracker sauce, spring onions, coriander, and lime	<b>19</b>
10oz sirloin steak, peppercorn sauce, grilled tomato, watercress, and thin cut	<b>30</b>
Half-grilled lobster, 10oz flat iron steak, garlic and parsley butter, watercress, and thin cut chips	<b>38</b>
Beer battered fish and big chips, mushy peas, tartar sauce and chip-shop curry sauce	<b>19</b>

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DESSERTS	Tiramisu	<b>8.5</b>
	Warm chocolate brownie with white chocolate ice cream	<b>8.5</b>
	Sticky toffee pudding with vanilla ice cream	<b>8.5</b>
	Affogato with amaretto, espresso and amaretti biscuits	<b>7.5</b>