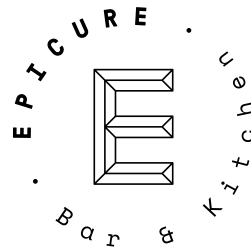


AFTER HOURS MENU FOR THE 6TH AND 7TH OF OCTOBER 6-10PM



STARTER

BUTTERNUT, GOAT'S MILK, SMOKED GARLIC SOUP(V) 6.00

BEETROOT CURED SEATROUT, KOHLRABI, ANCHOVY 7.00

WELSH MUSSELS, VERBENA, SMOKED BACON TOAST, SEAWEED 8.00

SALT AGED BEEF CARPACCIO, CURED ONIONS, ONION GEL, MANCHEGO CRISPS 8.25

DESSERTS

WARM SALTED CARAMEL BROWNIE, NORHTERN BLOC ICE CREAM 5.50

DEEP FRIED RICE PUDDING, MANGO JAM, WHITE CHOCOLATE CUSTARD 5.50

EPICURE ARTISAN CHEESE BOARD W/AWARD WINNING CHEESE FROM THE COURTYARD DAIRY. ASK FOR MORE DETAILS 8.50

MAINS

GRUMPY GOAT 11.00
60Z BEEF PATTY, GOAT'S CHEESE, CHILLI JAM, TOMATO, LETTUCE, EPICURE BURGER

FISH AND CHIPS 11.50
BEER BATTERED HADDOCK FILLET, TWICE COOKED CHIPS, MINTED MUSHY PEAS, LEMON AND PARSLEY MAYO

GORGONZOLA & HAZELNUT TAGLIATELLE, BABY SPINACH, PARMESAN CRISPS 12.00

BRAISED PORK, CELERIAC, CIDER, SMOKED GUACAMOLE, PEA SHOOT, SCRATCHINGS 16.00

CHARRED SABER FISH, SEAWEED POMME PUREE, SEAWEED CRIPS, SOY HOLLANDAISE 16.00

TURBOT, SAMPHIRE CREAM, LAVA BREAD, CHIVE OIL 18.00

ROLLED SIRLOIN, WILD MUSHROOMS, MUSHROOM SYRUP, BONE MARROW 19.00

SIDES

CHILLI SALT FRIES 4.00

COURGETTE, TOASTED PISTACHIO & PUMPKIN SEEDS 4.00

PURPLE POTATOS, CREME FRAICHE & CHIVE 4.00

Please check out our social media and brand new website for up coming events and themed evenings.

- local lamb weekend
- Christmas menu
- New years eve favourites

**AFTERHOURS
MENU AVAILABLE
6-10 FRIDAY &
SATURDAY**