

## Evening Menu

### To Start

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| Squid Karaage (Japanese Crispy Fried Squid with Soy, Chilli & Ginger Sauce) | £ 6.95 |
| Guinea Fowl & Mushroom Terrine, Homemade Piccalilli & Toasted Brioche       | £ 7.95 |
| Mackerel Pate, Pickled Cucumber, Horseradish Dressing & Melba Toast         | £ 7.50 |
| Salad of Marinated Cherry Tomatoes, Bocconcini Mozzarella & Prosciutto      | £ 7.50 |
| Warm Goat's Cheese Crostini, Pickled Beetroot & Balsamic Glaze (v)          | £ 6.95 |

### To Follow

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| Fillet of Beef with Oyster Mushrooms & Smoked Bacon, Pomme Anna<br>With Shallot & Red Wine Jus | £ 24.95 |
| Barbary Duck Breast, Roasted Sweet Potato Mash, Pak Choi & Orange & Ginger Sauce               | £ 17.95 |
| Pork Saltimbocca, Scallion Mash & Sicilian Marsala Sauce                                       | £ 16.50 |
| Herb Crusted Rack of Lamb, Garlic Roasted New Potatoes, Provençal Vegetables<br>& Lamb Jus     | £ 17.95 |
| Fillets of Sea Bass, New potatoes, Asparagus & Tarragon Butter                                 | £ 16.95 |
| Onion Tarte Tatin glazed with Blue Cheese, Braised Peppers & Mixed Leaf Salad (v)              | £ 13.50 |

### Silks Classics

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| Thai "Silks Style" Fishcakes, Chilli Jam & Salad (main course served with fries) | £ 7.50/£ 13.95 |
| Massaman Chicken Curry, Rice & Prawn Crackers (contains nuts & shellfish)        | £ 13.95        |
| A Trio of Burbage Sausages, Mashed Potato, Red Wine Jus                          | £ 11.95        |
| Deep Fried Haddock in Beer Batter, Mushy Peas & Fries                            | £ 11.50        |
| Rib Eye Steak, Hand Cut Chunky Chips, Bloody Mary Butter, Mixed Baby Leaf Salad  | £ 18.95        |