

Evening Menu

Starters

Soup today £2.95

Mussels with bacon, tomato and chilli £4.95/£7.95

Smoked ham hock terrine with pineapple chutney £5.95

Warm charred pear salad with blue cheese and rocket **(V)** £4.95

Nachos with melted cheese, jalapenos, guacamole, sour cream and tomato salsa £4.95 **(V)** (add chicken £5.95)

Hamilton's fish cakes with spring onion and mixed leaf salad and sweet chilli dipping sauce £4.95/£7.95

To share

Antipasti plate; cured meats, olives, pickles, sun blush tomatoes and charred ciabatta £10.95

Deep fried goats cheese, tempura veg, marinated olives, hummus, sweet chilli and parsnip fries £10.95 **(V)**

Baked Whole Camembert with charred ciabatta and berry compote £10.95 **(V)**

Mains

Wild venison, red wine and Pancetta stew with colcannon mash £11.95

Open butternut squash and goats cheese lasagne with cherry tomato relish **(V)** £8.95

Hamilton's burger, served with caramelised onions, Emmental and home cut chips £8.95

Charred seabass with fennel, thyme and artichoke broth £12.95

Oven roast chicken breast with a courgette rosti and cherry tomato and chilli compote £9.95

Pan fried salmon with a warm mizuna, beetroot and new potato salad and horseradish crème fraiche £9.95

Spiced bean burger with melted Gruyere and parsnip fries **(V)** £7.95

Charred 8oz rib eye steak with grilled Portobello mushrooms, fried onion rings and home cut chips £16.95

Cauliflower fritters with cumin and cardamom spiced lentils and tzakziki **(V)** £8.95

Oven roast lamb rump with Stornoway black pudding, puy lentils and curly kale £13.95

Beer battered fish and chips with and tartare sauce £ 8.95



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Extra Bits (V)

Colcannon Mash £2.25

Deep fried onion rings £1.95

Pan fried green beans with toasted almonds £2.25

Mixed leaf salad £1.50

Parsnip fries sweet chilli dip £2.25

Home cut chips £2.25

Dessert

Sticky toffee pudding with butterscotch sauce

Warm apple pie with custard

Home made chocolate brownie with crème fraiche

Banoffee chocolate tartlet

Ian Mellis cheese selection with charred ciabatta and home made chutney

Hamilton's recommended wines

Frascati superiore (Italy); dry but fruity and very refreshing £14.95

Old Coach Road Sauvignon Blanc (New Zealand); dry, zesty with gooseberries and melons £21.95

Hutton Ridge Shiraz (Australia); Damson on the palate and a long after taste £14.25

Zenato Valpolicella Classico (Italy); full spiced cherry fruit and super length. Very drinkable £19.95

Pinot Grigio Blush (Italy); Dry and crammed with summer fruit flavours £14.25

V denotes vegetarian dishes

We cannot guarantee the absence of nuts in any of our dishes. Please ask about gluten or carb free dishes.

We add a discretionary 10% service to parties of 6 covers or more