



Evening menu June 2022

Two courses 18.50 Three courses 23.50

SMALL PLATES

Soup of the day GF

Seared Lyme Bay scallops with lemon and garlic butter (GF) (supplement 3.00)

Chorizo and Haloumi skewers with Chimichurri

Cauliflower, cumin and lime fritters with beetroot tzatziki (GF) (V)

Tempura mackerel fillet with crispy noodle and vegetable salad, sweet chilli sauce

Sticky BBQ and sesame chicken wings with aioli

MAINS

Mussels in white wine, garlic and cream sauce with chips (GF)

Crispy fried whole bream with Soy lime and ginger sauce, stir fry vegetables and sticky rice

North African Fish Stew (*fish stew with Moroccan spices, tomato, vegetables, mussels
Prawns, scallops and cod*) (GF)

Pearl barley sundried tomato and Gorgonzola risotto with toasted pine nuts (V)

Moroccan corn fed chicken and prawns with roasted vegetable couscous, saffron and pomegranate yoghurt
and Pitta bread

Slow roasted pork belly with garlic mash, smoked bacon and mustard sauce and asparagus (GF)

PUD

Selection of 3 cheeses, biscuits & home-made chutney

Selection of three ice creams

Belgian waffles with cherry compote, Chantilly cream, grated chocolate

Mango, lime and coconut brulee with shortbread

Dessert wines:

Sauternes, chateau Laville	100ml glass	6.70	50ml glass	3.50
Pedro Ximenez	100ml glass	5.50	50ml glass	2.80
Port, Quinta do Infantado LBV	100ml glass	6.20	50ml glass	3.20

Digestifs (25ml) (full selection on drinks list)

Martell 3.15
Calvados 3.15

Remy Martin VSOP 4.20
Metaxa 12* 4.20