



Evening menu July 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

Moroccan Pea Fritters with hummus (GF)

Mussels with Thai Red Curry & Basil Sauce (GF)

Pork Rilette with apple, bacon & pine nut salad, chutney & toast (GF- optional)

MAINS

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

Soy & Ginger Baked Whole Bream with sticky rice, pineapple salsa & bok choy

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)

Chicken Schnitzel with pesto mash, asparagus & tomato herb butter

Potato Gnocchi with confit duck meat, roasted squash, green pea and grain mustard sauce

PUD

Selection of 3 cheeses, biscuits & home-made chutney

Selection of three ice creams

Caramelised pineapple, mango & mint Mess (GF)

Warm Chocolate Brownie, Berry Compote & Vanilla ice cream (GF)

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