



Evening menu August 2022

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 (GF)

Moroccan Pea Fritters with hummus (GF)

Clams cooked with tomato chilli garlic and coriander (GF)

Confit duck cakes with beetroot coleslaw and sweet chilli

MAINS

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

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

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

Penne Pasta with sundried tomatoes, olives and artichokes in tomato and basil sauce (V)

Chicken Schnitzel with pesto mash, asparagus & tomato herb butter

Lamb tagine with lemon and coriander couscous, roasted vegetables and mint yoghurt

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	Remy Martin VSOP	4.20
Calvados	3.15	Metaxa 12*	4.20

Two courses 18.50 Three courses 23.50