



Evening menu April 2024

SMALL PLATES

Soup of the day (GF)

Creamy curried mussels with lime and coriander (GF)

Scallops with anchovy, lemon and horseradish butter (GF) *(supplement 3.00)*

Shell on king prawns with lemon and chilli butter (GF)

Pork rilette with apricot chutney, cornichons and toast (GF on request)

Bruschetta with crushed peas, Feta and basil pesto (GF on request)

MAINS

Chicken Saltimbocca with saute potatoes, green beans, vine tomatoes and rosemary jus (GF)

Risotto with sundried tomatoes, baby spinach, toasted pine nuts and preserved lemon (GF)

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

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

Rosemary cod fillet with crushed potatoes and olives, Asparagus and tomato herb butter (GF)

Braised lamb shank with roasted garlic mash and honey thyme root vegetables (GF)

PUD

Selection of 3 cheeses, biscuits & homemade chutney

Selection of three ice creams (GF)

Eton Mess (GF)

Apple and blueberry crumble with vanilla ice cream

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 3.40
Calvados 5.50

Remy Martin VSOP 4.60
Metaxa 12* 4.60

Two courses 21.00 Three courses 26.50