



Evening menu September 2025

SMALL PLATES

Soup of the day (GF)

Scallops with garlic butter and salad (GF) (supplement 3.00)

Puy lentil salad with figs, Parma ham, stilton and mustard dressing (GF)

Curry crab mayonnaise on toasted brioche with saffron, pomegranate and apple vinaigrette

Mussels in Thai red curry sauce, peppers and basil (GF)

Bruschetta with roasted beetroot, Feta cheese, toasted pine nuts and apple balsamic glaze
(GF on request)

MAINS

Roasted duck breast with horseradish and chive mash, saute cabbage, baby onion and pancetta sauce (GF)

Confit Pork belly with saute potatoes, Bok Choi, Teriyaki sauce (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)

Risotto with sundried tomatoes, preserved lemon, goat cheese and pine nuts (GF)

Whole Megrin sole with chilli, lime and coriander butter, coconut rice and Bok Choi (GF)

PUD

Selection of 3 cheeses, biscuits & homemade chutney (GF on request)

Selection of three ice creams (GF)

Apple and blackberry crumble, vanilla ice cream

Churros with chocolate sauce and vanilla ice cream

Dessert wines:

Sauternes, château Laville	100ml glass	7.50	50ml glass	3.75
Pedro Ximenez	100ml glass	6.50	50ml glass	3.25
Port, Quinta do Infantado LBV	100ml glass	6.90	50ml glass	3.45

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

Martell	3.60
Calvados	5.90

Remy Martin VSOP	4.85
Metaxa 12*	4.85

Two courses 23.20 Three courses 29.60