



Evening menu October 2025

SMALL PLATES

Soup of the day (GF)

Scallops in Saffron and Dill sauce (GF) (supplement 3.00)

Lemon and Oregano sardines, sundried tomato, pine nut and apple salad (GF)

Cauliflower and sultana fritters, yoghurt lime and coriander sauce

Pigeon, watercress and radish salad, blackberry vinaigrette (GF)

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

MAINS

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

Five spiced confit pork belly, red Thai sauce, Bok Choi and coconut and lemongrass rice
(GF)

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

Mussels with cider, leek and sorrel sauce and chips (GF)

Penne pasta with mushroom, squash and sage sauce, toasted pine nuts

Chilli lime and coriander salmon with beetroot relish, new potatoes, Savoy cabbage and
wasabi sauce (GF)

PUD

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

Selection of three ice creams (GF)

Warm chocolate brownie with chocolate sauce, cinnamon Chantilly cream and toasted
pistachios (GF)

Lemon and lime posset, berry compote and crumble topping

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	3.75
Calvados	6.00

Remy Martin VSOP	5.00
Metaxa 12*	5.00

Two courses 23.20 Three courses 29.60