



Evening menu November 2025

SMALL PLATES

Soup of the day (GF)

Scallops with garlic butter (GF)(supplement 3.00)

Shell on King Prawns with lemon, chilli butter (GF)

Ham hock terrine with piccalilli, cornichons and toast (GF on request)

Spiced pea and mint fritters, sweet chilli sauce

Salt and pepper squid, wasabi and lime mayo

MAINS

Braised garlic and lemon chicken with smoky bacon mash and green beans (GF)

Parmesan and herb crumbed pork loin, garlic mashed potatoes, braised red cabbage

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

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

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

Pistachio cod with curry mussel and vegetable broth, sticky jasmine rice (GF)

PUD

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

Selection of three ice creams (GF)

Mixed berry and chocolate crumble with vanilla ice cream

Mango Eton Mess

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