



Evening menu February 2026

SMALL PLATES

Soup of the day (GF)

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

Chorizo, chilli and tomato mussels (GF)

Chorizo and bacon tartlet with potato, apple and dill salad (GF)

Rosemary and chilli baked Feta with Focaccia bread (GF on request)

Smoked chicken Parma ham and Tarragon risotto with toasted walnuts (GF)

MAINS

Slow roast pork belly with garlic mash, braised red cabbage and three mustard and bacon sauce (GF)

Grilled cod fillet, lemon and rosemary crushed potatoes, green beans and lemon beurre blanc (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 with chips (GF)

Penne pasta with butternut squash and mushroom cream sauce, fried sage and Parmesan

Pulled beef lasagne with olive, sundried tomato and pine nut salad

PUD

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

Selection of three ice creams (GF)

Warm chocolate brownie with chocolate sauce and vanilla ice cream (GF)

Crepes with caramelised banana, pistachio and 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 3.75
Calvados 6.00

Remy Martin VSOP 5.00
Metaxa 12* 5.00

Two courses 23.20 Three courses 29.60