



## Evening menu March 2026

### SMALL PLATES

Soup of the day (GF)

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

Mussels in west country cider and Tarragon cream sauce (GF)

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

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

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

### MAINS

Cumberland sausages with horseradish and bacon mash, red cabbage, onion gravy )

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)

Risotto with roasted butternut squash, baby spinach, crispy sage and Parmesan (GF)

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)

Belgian waffle with berry compote, Chantilly cream and dark chocolate shavings

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	3.75
Calvados	6.00

Remy Martin VSOP	5.00
Metaxa 12*	5.00

Two courses 23.20    Three courses 29.60