



Evening menu April 2026

SMALL PLATES

Soup of the day (GF)

Grilled mackerel fillet with potato and apple salad, grain mustard butter (GF)

Creamy curried mussels with lime and coriander (GF)

Chorizo and bacon tartlet, apple chutney, sundried tomato and walnut salad (GF)

Pulled pork, cheddar cheese and leek croquettes, sweet chilli sauce

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

MAINS

Confit duck leg with garlic mash, savoy cabbage and bacon, red wine jus (GF)

Roast whole bream with new potatoes, green beans, lemon and caper butter (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)

Roasted fennel, preserved lemon and pine nut risotto with crumbled feta (GF)

Rosemary and garlic lamb shoulder with pea mash, saute potatoes and mint jus (GF)

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

Sticky toffee pudding with butterscotch 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	Remy Martin VSOP	5.00
Calvados	6.00	Metaxa 12*	5.00

Two courses 24.25 Three courses 31.00