



Evening menu May 2026

SMALL PLATES

Soup of the day (GF)

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

Grilled chilli and rosemary Feta with rosemary focaccia and salad (GF)

Moroccan spiced pea fritters with sweet chilli sauce

Smoked salmon with beetroot and lime relish, pickled cucumber and crostini (GF on request)

Shell on king prawns with garlic butter (GF)

MAINS

Chicken thighs cooked in West country cider and grain mustard sauce with honey glazed carrots and Tarragon mash (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)

Three cheese and sundried tomato pasta bake with olive pine nut and preserved lemon salad

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)

Churro with chocolate sauce and vanilla ice cream

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
Calvados	6.00

Remy Martin VSOP	5.00
Metaxa 12*	5.00

Two courses 24.25 Three courses 31.00