



Evening menu June 2026

SMALL PLATES

Soup of the day (GF)

Smoked mackerel pate with pickled red onions, cornichons and toast (GF on request)

Mussels Portugaise (GF)

Tomato, Mozzarella and basil salad with crisp Parma ham and focaccia (GF)

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

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

MAINS

Moroccan chicken with sultana and apricot couscous, roasted vegetables

Skate wing with crushed potatoes, pea and mint mash, salsa verde (GF on request)

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 sun dried tomatoes, roasted fennel and basil pesto (GF)

Smoked haddock and prawn lasagne with preserved lemon, pine nut and apple salad

PUD

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

Selection of three ice creams (GF)

Churros with chocolate sauce and vanilla ice cream

Warm chocolate brownie, berry compote, Chantilly cream (GF)

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