



Evening menu August 2026

SMALL PLATES

Soup of the day (GF)

Mackerel fillet with potato, apple and dill salad and grain mustard butter (GF)

Shell on King Prawns with lemon, chilli butter and salad (GF)

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

Mussels with chorizo tomato and basil (GF)

Beetroot, Feta and pine nut bruschetta with crisp Parma ham (GF on request)

MAINS

8 oz Sirloin steak, roast tomato, chips and mushroom Diane sauce (GF) (4.00 supplement)

Beer battered cod fillet with pea and mint mash, chips, tartare sauce

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)

Mediterranean vegetable lasagne with sundried tomato, olive and fennel salad

Grilled whole plaice with new potatoes, tenderstem broccoli and lemon and caper butter (GF)

PUD

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

Selection of three ice creams (GF)

Eton Mess (GF)

Belgian waffle with berry compote, grated dark chocolate 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