



Evening menu October 2026

SMALL PLATES

Soup of the day (GF)

Pan fried scallops with café de Paris butter (*supplement 3.00*) (GF)

Classic prawn cocktail (GF)

Bruschetta with artichoke, sundried tomato, preserved lemon and pine nuts (GF on request)

Grilled goat cheese with red pepper coulis, toasted pine nuts, apple and preserved lemon (GF on request)

Pressed ham hock terrine, apple cider chutney, cornichons and toast (GF on request)

MAINS

8 oz Sirloin steak, tenderstem broccoli, saute potatoes and peppercorn sauce (GF on request) (*4.00 supplement*)

Fillet of bream with caponata, new potatoes, and salsa verde (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)

Garlic and rosemary pork chop with brown beer and grain mustard sauce, bacon and chive mash, red cabbage

Wild mushroom, rocket and truffle risotto (GF)

PUD

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

Selection of three ice creams (GF)

Lemon and lime posset with raspberry compote and crumble topping

Warm chocolate brownie, toasted hazelnuts, chocolate sauce, vanilla ice 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

Selection of brandies also available

Two courses 24.25 Three courses 31.00