



Evening menu September 2026

SMALL PLATES

Soup of the day (GF)

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

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

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

Moroccan spiced pea and mint fritters with saffron aioli

Green bean and Stilton tartlet, potato salad and apple cider chutney (GF)

MAINS

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

Grilled silver mullet with crushed potatoes, tenderstem broccoli and warm confit tomato and basil dressing (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)

Shepherds pie with honey roasted vegetables (GF)

Penne pasta with chestnut mushrooms, roasted squash and sage cream sauce, toasted walnuts

PUD

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

Selection of three ice creams (GF)

Eton Mess (GF)

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