Evening menu November 2026

SMALL PLATES

Soup of the day *(GF)*

Mussels in smoky bacon, tomato and chilli sauce *(GF)*

Moroccan carrot fritters with lemon and Feta hummus

Crumbed black pepper and lime prawns with Wasabi mayonnaise

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

Beef Bourguignon with horseradish mash and honey roasted vegetables *(GF)*

Fried seabass fillet with chorizo, tomato and saffron risotto *(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)*

Greek yoghurt and vanilla pannacotta with berry compote and toasted pistaccios *(GF)*

Chocolate and orange bread and butter pudding with sauce Anglaise

Dessert wines:

Sauternes, château Laville	**100ml glass**	**7.50**	**50ml glass**	**3.75**
Pedro Ximenez	**100ml glass**	**6.50**	**50ml glass**	**3.25**
Port, Qinta do Infantado LBV	**100ml glass**	**6.90**	**50ml glass**	**3.45**

Selection of brandies also available

Two courses 24.25 Three courses 31.00