



Evening menu November 2023

SMALL PLATES

Soup of the day GF

Braised Oxtail terrine, horseradish and chive cream, with apple, bacon and pine nut salad with toast (GF on request)

Scallops with anchovy, lemon and parsley butter (GF) (supplement 3.00)

Baked rosemary and chilli feta cheese, toasted pitta bread (GF on request)

Bruschetta with roasted beetroot, goats' cheese & hazelnuts, with an apple and balsamic reduction (GF on request)

Mussels with chorizo sausage, tomato and basil

MAINS

Mussels in Thai red curry sauce with chips (GF)

Butternut squash, ricotta cheese and spinach lasagne with walnut apple and red pepper salad

North African Fish Stew (*fish stew with Moroccan spices, tomato, vegetables, mussels
Prawns, scallops and cod*) (GF)

Beef Bourguignon with roast root vegetables and garlic mash (GF)

Parmesan lemon and black pepper crusted cod, new potatoes, green beans and citrus butter sauce

Confit duck leg with cabbage and bacon mash, braised red cabbage and a red wine and orange jus (GF)

PUD

Selection of 3 cheeses, biscuits & homemade chutney

Selection of three ice creams

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

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

Dessert wines:

Sauternes, chateau Laville	100ml glass	6.70	50ml glass	3.50
Pedro Ximenez	100ml glass	5.50	50ml glass	2.80
Port, Quinta do Infantado LBV	100ml glass	6.20	50ml glass	3.20

Digestifs (25ml) (full selection on drinks list)

Martell	3.40	Remy Martin VSOP	4.60
Calvados	5.50	Metaxa 12*	4.60

Two courses 19.40 Three courses 24.85