



Evening menu July 2024

SMALL PLATES

Soup of the day (GF)

Mussels with tomato Chorizo and basil (GF)

Shell on king prawns with pernod and lime butter (GF)

Grilled Haloumi cheese with apricot and red pepper couscous salad, chilli and mint dressing

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

Tomato Mozzarella and Parma ham salad (GF)

MAINS

Braised beef with Guinness and onions, colcannon mash, honey and thyme glazed carrots (gf)

Asparagus , spinach and pea risotto with pesto (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 sauce and chips (GF)

Crisp skin salmon fillet with preserved lemon and pesto linguini, roasted vine tomatoes

Chicken wrapped in Parma ham with basil crushed potato, grilled asparagus and salsa verde (GF)

PUD

Selection of 3 cheeses, biscuits & homemade chutney

Selection of three ice creams (GF)

Warm chocolate brownie with Chantilly cream and berry compote (GF)

Raspberry cranachan with almond shortbread

Dessert wines:

Sauternes, chateau 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	6.50	50ml glass	3.25

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

Martell	3.40	Remy Martin VSOP	4.60
Calvados	5.70	Metaxa 12*	4.60

Two courses 21.75 Three courses 27.50