



Evening menu August 2024

SMALL PLATES

Soup of the day (GF)

Smoked mackerel pate with toast and cornichons (GF on request)

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)*

Bruschetta with crushed peas, Feta cheese and pesto

MAINS

Lamb tagine with vegetable couscous, butternut squash, yoghurt and mint

Penne pasta with tomato, roast peppers, olives and pine nuts

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)

Chilli, lime and black pepper salmon with coconut rice, Teriyaki sauce, fennel radish and orange salad (GF)

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)

Jamaican mess *(lime cream, caramelised pineapple, meringue, mango coulis, mint sugar)*

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