



Evening menu September 2024

SMALL PLATES

Soup of the day (GF)

Grilled red pepper goat cheese with pear and pine nut salad and crostini (GF on request)

Mussels with chorizo, chilli, tomato and coriander sauce

Pan fried liver and bacon with braised Puy lentils, three mustard and dill sauce

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

Bruschetta with crushed peas, Feta cheese and pesto (GF on request)

MAINS

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

Penne pasta with sundried tomatoes, preserved lemon and pesto

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)

Pistachio cod fillet with basil crushed potatoes, fennel, orange and radish salad, mango and black pepper butter sauce (GF)

Slow roast pork belly, garlic mash, saute cabbage and baby onion, bacon and cider sauce (GF)

PUD

Selection of 3 cheeses, biscuits & homemade chutney

Selection of three ice creams (GF)

Chocolate, Kahlua and orange crème brulee (GF)

Caramelised banana and chocolate crumble with vanilla ice cream

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