



Evening menu October 2024

SMALL PLATES

Soup of the day (GF)

Smoked salmon, chilli and lime pate, pine nut lemon and pear salad with crostini

West country cider and Tarragon mussels (GF)

Bruschetta with roasted beetroot, Feta cheese, toasted pine nuts, apple and balsamic glaze

Seared scallops with white pudding, roasted squash, anchovy and caper dressing (GF)
(supplement 3.00)

Shell on king prawns with lemon and chilli butter (GF)

MAINS

Chicken schnitzel with tomato and basil linguini, broccoli, lemon and herb dressing

Penne pasta with roasted squash, pesto cream sauce and toasted walnuts

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, sticky jasmine rice, broccoli, curry mussel broth (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)

Mango and lime brulee (GF)

Churros, cinnamon sugar, chocolate sauce

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