



Evening menu January 2025

SMALL PLATES

Soup of the day

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

Shell on King Prawns with lemon and chilli butter (GF)

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

Seared scallops with anchovy and caper butter (GF) *(supplement 3.00)*

Braised Puy lentil, pear and blue cheese salad with Parma ham (GF)

MAINS

Veal loin chop with braised red cabbage, horseradish and chive mash, red wine jus (GF)

Penne pasta with butternut squash, sage and chestnut cream sauce

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

Risotto with mussels, crab, sundried tomatoes and chilli (GF)

Grilled cod fillet with crushed potato, pea and mint fritter, crayfish and tarragon sauce (GF)

Coq au vin with garlic mash potato and honey and thyme glazed carrots (GF)

PUD

Selection of 3 cheeses, biscuits & homemade chutney

Selection of three ice creams (GF)

Warm chocolate brownie, chocolate sauce, toasted hazelnuts and vanilla ice cream (GF)

Mango and lime crème brulee (GF)

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