



EVENING MENU - MAIN ONLY £12.95 - 2 COURSES £16.95 - 3 COURSES £21.95

SMALLER BITES

- Pan fried filleted fresh Sardines on tomato salsa and Lemon Vinaigrette
Pork Rillettes and toasted brioche, red onion marmalade
Salt & pepper squid & tiger prawns with honey and chilli drizzle
Oriental chicken, ginger & spring onion croquettes with a mango, lime & coriander cream
Our homemade daily Soup served with your choice of bread
Crab, mayonnaise & avocado, tomato tower, with rocket salad
Baked Camembert, your choice of dipping breads and cranberry compote

SIDES 2.50 EACH

- Creamy mash, Spinach, Chunky Chips, Carrots Shards, Broccoli, Onion Rings, Oven roasted spicy Kale, Garlic Mushrooms, French Fries, Peas, Rosti potato

LARGER DISHES

- Mozzarella stuffed breast of chicken wrapped in parma ham, roasted new potato and tomato relish
Fillet steak 6oz + 5.95
Sirloin steak 8oz + 4.95
Rib eye steak 10oz + 3.95
Sauces: Peppercorn cream, Wild Mushroom & garlic cream, Blue cheese cream, Port & shallot jus
Green tea roasted salmon, wilted spinach, dill and fennel mash potato
Spiced Moroccan prawns, wild rice, mango and lime chutney dressed with coriander vinaigrette
Confit of duck leg, spring onion mash and star anise jus
Pan fried bass fillet, courgette ribbons, roasted vine tomatoes & potato croquettes

VEGAN LITE BITES

- Potato bravas
Tomato, pesto & asparagus Salad with Italian cheese (vegan or dairy)
Oriental vegetable spring rolls, bean sprout salad with soya dressing
Mixed vegetable & sage consommé, crispy parsnip
Red onion, beetroot & smoked cheese Croquette, white wine & tarragon sauce

VEGAN LARGER DISHES

- Butternut & almond cream filled vol au vent with sesame seed croquette
Blue cheese gratin large mushroom, garlic & truffle roasted new potatoes, dressed with a balsamic vinegar glaze
Our Daily special homemade vegan Pie served with our creamy luxury mash
Creamy Sweet potato, sweetcorn & sage risotto
Mixed Oriental vegetables stir fried with chilli & soy and a sesame & coriander dressing

DESSERTS

- Crème Brûlée of the day under a caramel sugar spun nest
Exotic fruit Eton mess, raspberry & mango coulis
Cheese, grapes, apple, celery, onion marmalade, bread or biscuits
Trio of ice cream and sorbet
Ice cream: Vanilla, Milk chocolate & hazelnut, Butterscotch, Strawberry & balsamic vinegar, Mint & dark chocolate chip
Sorbets: Champagne, Lemon & lime, Raspberry & thyme, Mango & papaya
Alcohol shots 4.00

VEGAN DESSERTS

- Coconut banana fritters with custard
Chocolate Cheesecake escorted by a duet of coulis
Selection of cheese with bread & chutney
Fresh fruit salad with meringue
Trio of sorbet on a bed of mixed fruit

Please advise a member of staff if you suffer from allergies or have any dietary requirements.