

# Menu

Lunch 3 courses £17.95 / 2 courses £14.95

Dinner 3 course £19.95 / 2 courses £16.95

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## STARTERS

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### Soup of the of the day (V)

Please ask your waiter

### Satay chicken

Homemade satay chicken, risotto mozzarella ball served with naan bread

### King scallops +£4

King scallops served with parsnip puree, smoked duck and sweet chili

### Camembert

Baked camembert, roasted garlic, rosemary, served with fig chutney and baguette

### Fishcake

Smoked haddock and Applewood cheese fishcake, poached egg and Hollandaise sauce

### King Oyster Mushrooms (V)

King oyster mushroom, vegan bacon, parsnip puree, garlic, and coconut cream sauce

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## MAIN COURSE

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### Seabass

Pan fried fillet of seabass devilled butter, samphire parsnip puree, crushed new potatoes

### Lebanese Shawarma (V)

Lebanese flat bread, medley of vegetables, sesame cream with vegetable shawarma, chickpeas chips

### Ribeye steak +£3

Grilled dry aged sirloin steak, tomato, mushroom, green salad and French Fries  
Pepper or Bearnaise sauce

### Pork belly

Slow cooked belly of pork served with mascarpone mash, apple compote, carrot cumin puree crackling and jus

### Lamb Cannon +£3

Roast cannon of lamb, pea and mint puree, lamb jus, Fine beans, Dauphinois potatoes

### Beef Wellington +£5

Beef wrapped in puff pastry and Parma ham served with Dauphinois, fine beans and Port jus

### Seafood skewer +£4

Monkfish, scallops, salmon, prawns served with Bearnaise sauce.

Rice or French fries

## DESSERTS

### Crème brulee of the day

Please ask your waiter for the flavour

### Brownie (GF)

Chocolate and nut brownie served with crème anglaise

### Sticky toffee pudding

Warm sticky toffee pudding served with caramel sauce and vanilla ice cream

### Cheeseboard +£3

Selection of cheese served with grapes, celery, apricot chutney and biscuits

### Apple pancake

Roasted caramelized apples, salted caramel ice cream

### Lemon Tart

Lemon tart served with fig and honey ice cream

### SIDES £2.95

Cream spinach

Fine beans with sauté shallots

Roasted butternut squash and wild mushroom

### NIBBLES

Selection of Bread and Butter £3.00

Mixed Olives £2.95

## WINE SUGGESTIONS

### White Weisser Burgunder Heinrich Gies

Bottle £22.50

Called Pinot Blanc/ Bianco elsewhere, Weisser Burgunder can make full and flavoursome white wines as this dry beauty demonstrates. Game, Lamb or asparagus.

### Red Saumur Rouge Affinite Domaine de la Guilloterie

Bottle £23.00

Pure Carbenet Franc but vinified in less of a "served chilled" kind of way than some. A serious Bordeaux alternative. Grilled or cured meats.

Please tell the management if you have any allergies