

TABLE D'HOTÉ

SOUP OF THE DAY (g,mi)

Fresh homemade soup with French bread.

MELON

Raspberry sorbet

KING PRAWNS & CHORIZO (cr)

In a poppadum basket with a chilli tomato sauce.

CHEFS HOMEMADE PATE (su,mi,g)

brown toast and onion jam.

GOATS CHEESE & ONION JAM TART (su,mi)

Balsamic glaze

MUSSELS (mo,su,mi,g)

White wine, cream and garlic sauce or a herby tomato & red wine sauce.

~~~~~

## **CHICKEN SUPREME (mi,mu,ce,g,su,e)**

Wrapped in panacetta, green beans, dauphinoise potatoes, wild mushroom sauce

## **HAKE LOIN (f)**

New potato's, cherry tomato & spinach fricassee with salsa verde

## **TRICOLOR of FISH (f)**

A selection of three fish, with a choice of potatoes & vegetables.

## **FISH CHIPS 'N' PEAS (f,g,su)**

## **OPEN VEGGIE LASAGNE (g,mi)**

Oven roasted vegetables and veggie mince tossed in a tomato based sauce then presented between lasagne sheets, served with garlic bread & salad

## **8oz SIRLOIN**

chips

Upgrade to a surf n turf (g,cr) ( £4.00 supplement)

## **MIXED GRILL (g,e,mi)**

Rump steak, gammon, pork, lamb chop, sausage, egg, mushroom, tomato, onion rings, & chips

## **8 ozs WAGYU BURGER (mi,g)**

8ozs of prime seasoned Wagyu beef ( gluten free),

brioche bun with tomato, lettuce, gherkin,

relish, onion rings & French fries. Topped with vintage cheddar & streaky bacon.

~~~~~

DESSERT

Choice from our dessert menu

Menu available

Mondays 5-15 to 10-15pm

Tuesday to Friday 5-15 to 6-45pm

Saturdays 5-00 to 6.00pm

2 COURSE £15

3 COURSE £18