



Dinner Menu



STARTER

Soup of the Day served with Crusty Bread (vg) (gf*)*

Salmon Gravalax with Mustard Sauce (gf)

Pork Belly with Black Pudding Bon Bon and Cider Jus (gf)*

Courgette, Broad Bean, Whipped Feta and Mint Salad (gf) (vg)*

Smoked Haddock Bon Bon with a Light Curry Mayonnaise

MAIN

Cod with Bouillabaisse Sauce and Saffron New Potatoes (gf)

Chicken Supreme served with Sage Potato Rosti, Caramelised Squash, Onion Petals, Onion Puree and Chicken Jus (gf)

Wild Sea Bass with Pomme Puree and Cockles Au Vin Sauce (gf)

8oz Rib-eye with Crispy Shallot Rings, Triple Cooked

Chips, Grilled Vine Tomatoes, and Peppercorn Sauce (gf)

Beer Battered Fish and Chips served with a Curried Tartare Sauce.

Coconut Cream Kerala Vegetable Curry with Steamed Rice & Home-Made Onion Bhaji (vg)(gf)

DESSERT

Iced Raspberry Parfait with Raspberry Gel & Shortbread (gf)*

Caramel Pannacotta with Banana & Spiced Rum Puree & Cinnamon Crumb (gf)*

Chocolate & Hazelnut Delice with Praline Chantilly Cream Trio of Sorbet (vg) (gf)

Artisan Cheeses with Crackers, Fruit & Chutney (£5 supplement)

V - Vegetarian VG - Vegan/ GF- Gluten Free/GF* Can Be Made Gluten Free

Early bird 5-7pm 2 Courses £23 3 Courses £25

7-9pm 2 Courses £25 3 Courses £30