



Dinner Menu



STARTERS

- Soup of the Day Crusty Bread (vg) (gf*)*
Salmon Gravalx with a Mustard Sauce(gf)
Smoked Haddock Bon Bon with a Light Curry Mayonnaise
Blue Cheese & Pear Salad (gf) (v)
Pork Belly with Black Pudding Bon Bon & Cider Jus (gf)*

MAIN COURSES

- Chicken Supreme served with Sage Potato Rosti, Caramelised Squash, Onion
Petals, Onion Puree and Chicken Jus (gf)*
Cod with Bouillabaisse Sauce and Saffron New Potatoes (gf)
*8oz Rib-eye with Crispy Shallot Rings, Triple Cooked
Chips, Grilled Vine Tomatoes, and Peppercorn Sauce (gf)*
*Wild Sea Bass with Gratin Potato , Cockles & Laver Bread
Veloute*
*Coconut & Cashew cream Kerala Vegetable curry with steamed
Rice & Caulifloer Pakora*
Beer Battered Fish and Chips served with a Curried Tartare

DESSERTS

- Iced Raspberry Parfait with Raspberry Gel & Shortbread (gf*)*
*Caramel PannaCotta with Banana & Spiced Rum Puree & Cinnamon Crumb
(gf)*
*Chocolate and 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 £25 3 Courses £30

7-9pm 2 Courses £30 3 Courses £35