

Fixed Price Menu

1 Course £12.50

2 Courses £15.50 3 Courses £18.00

Black Pudding

Black pudding, potato rosti, red wine sauce topped with crispy bacon

Melon

Fan of melon, blackcurrant coulis, mango sorbet (G)(V)

Mushrooms

Button mushrooms, creamy garlic sauce (G)(V)

Goujons

Goujons of plaice, mixed salad, tartare sauce

Salad

Prawns, apple, celery and walnuts bound in mayonnaise (G)

Soup

Prepared from fresh market produce (G)(V)

Fishcake

Salmon & cod fishcake - lobster sauce

Mussels

Fresh mussels, bloody mary broth (G)

Fish and Chips

Fillet of cod, handcut chips, tartare sauce

Chicken

Wrapped in bacon, onion, mushroom, red wine sauce (G)

Pork

Meaty pork ribs, barbeque sauce (G)

Duck

Confit of duck leg, plum sauce (G)

Steak

6oz Rump steak - onion rings - homemade chips

Steak £3.50 Extra

12oz Rump steak - onion rings - homemade chips

Vegetarian

Full choice of A la Carte dishes available

Crème Brulee

Creamy vanilla base - light crisp caramel top

Treacle Sponge

Traditional with lashings of custard

Profiteroles

Filled with fresh cream - hot chocolate sauce

Tipsy Trifle

Lashings of sherry in this traditional dessert

Summer Pudding

Classic pudding filled with summer fruits