



EVENING MENU

2 course £22.95 3 course £29.95

AVAILABLE
MONDAY TO FRIDAY
4:30 TO 10:00PM

STARTERS

Warm crispy pork

Tossed with sesame hoisin sauce served with oriental salad

Chicken liver parfait

With crispy bacon, red onion marmalade, pickles and toasted bread

Mussels

In a creamy white wine and shallot sauce served with fresh bread

Mushrooms tart

In a creamy smoked applewood cheese sauce topped with balsamic rocket

Grilled goats cheese

With balsamic croutons, bistro salad, parma ham, onion marmalade and honey roasted red pepper puree

MAIN COURSE

Lamb duo

Combination of slow roasted lamb rilette and loin of lamb served with crushed potatoes, pea and mint puree, roasted carrots and lamb jus

Supreme of chicken

With dauphinoise potatoes, asparagus, roasted silver skin onions and a creamy porcini mushrooms sauce

Sea bass

With roasted new potatoes, green beans and a lemon, butter and cherry tomato sauce

Rib eye steak

With sautéed mushrooms, grilled tomato, home made chips and peppercorn sauce

Scallops and king prawns risotto

Seared scallops with king prawns served with minted pea risotto topped with crispy parma **crisps**

Duck confit

With dauphinoise potatoes, green beans, sautéed mushrooms and cherry port sauce

Side orders £3.50

Home made chips, roasted new potatoes, sautéed mushrooms, mixed salad, buttered green beans, crispy onions

DESSERTS

Coconut and lime panna cotta

Marsala tiramisu with cream of baileys

Bannoffe pie dusted in chocolate

Chocolate brownie with honeycomb ice cream

Note: if you have any allergies, intolerances or special dietary requirements please let us know
An optional 10% service charge will be added on tables of 6 or more