

Evening Menu

All our dishes are freshly prepared using, whenever possible, local produce.

Table Accompaniments

Basket of Bread	£2.00
Olives	£3.50
Bread & Oil with Balsamic Vinegar	Small £2.50 Large £4.00

Starters

Tonight's Specials (Please See Boards)

Today's Homemade Fresh Soup & Bread	£4.95
Chicken Liver Parfait, Toasted Home Made Bread, Onion Marmalade	£6.50
Gateaux of Smoked Salmon, Mozzarella and Basil	£6.50
Lebanese Style Lamb Kebabs, Citrus Couscous, Herb and Harissa Yoghurt	£6.50
Onion, Cheddar and Thyme Tart, Leek Sauce	£6.50

Main Course

Tonight's Specials (Please See Boards)

Seared Sirloin Steak, Tarragon Butter Dauphinoise Potatoes, Red Wine Jus	£19.50
Confit of Free Range Duck, Italian Bean and Spicy Sausage Ragout	£14.50
Breast of Chicken with Pesto, Wrapped in Serrano Ham and served with Pappadelle Arriabatta	£14.50
Slow Cooked Belly Pork, Mashed Potato, Crackling and Grain Mustard Sauce	£13.50
Pastry Box of Roasted Winter Vegetables, White Wine Sauce	£12.50
Warm Salad of Mediterranean Vegetables and Hallumi Cheese	£12.50

All our main courses are served with seasonal vegetables, appropriate to the dish.
However, if you wish to order extra the following dishes are available for an additional £2.50

Mixed Leaf Organic Salad
Panache of Seasonal Vegetables
The Evenings Potato Dish

As our dishes are freshly prepared we are able within reason to cater for most food intolerances, however, we cannot guarantee that our food is totally nut free. Please bring any dietary requirements or allergies to the attention of our staff who will be happy to discuss the menu with you. We are not aware that any of our ingredients contain GM foods. All prices are inclusive of 20% VAT. Our gratuity policy is simple, if a customer chooses to tip, whether by cash or credit card, it is divided equally amongst our team.