

WINTER WARMER MENU

· AVAILABLE 12PM-2PM ·
MONDAY TO THURSDAY

2 COURSES - £15.00

3 COURSES - £20.00



CHEF DE CUISINE MR. ALAN REEVES

STARTERS

SOUP OF THE DAY
GLUTEN FREE DUSTED WHITEBAIT
WITH SALAD & SEAFOOD DIP
SMOOTH CHICKEN LIVER PARFAIT
WITH APPLE & ALE CHUTNEY, TOASTED BRIOCHE
DEEP-FRIED CRISPY BREADED COD & CRAB FISHCAKE
WITH CUCUMBER & TARRAGON MAYO

MAINS

BAKED CHICKEN BREAST
WITH LEEK, PEA & HERB CREAM SAUCE, NEW POTATOES & MIXED VEGETABLE SIDE
PAN-FRIED ISLE OF WIGHT RUMP STEAK
WITH SKINNY FRIES, GRILLED TOMATO, PEPPERCORN & BRANDY SAUCE
(£5.00 SUPPLEMENT)
DEEP-FRIED CRISPY BREADED HADDOCK
WITH CRUSHED PEAS, CAPER SAUCE & SKINNY FRIES
WILD MUSHROOM, TARRAGON & SPINACH PENNA PASTA
(ADD CHICKEN £5.00 SUPPLEMENT)

DESSERTS

DARK CHOCOLATE & HAZELNUT BROWNIE
WITH CLOTTED CREAM ICE-CREAM
BASQUE CHEESECAKE
WITH SALTED CARAMEL ICE-CREAM & TOFFEE SAUCE
ORANGE PANNA COTTA
WITH BERRIES & ALMOND SHORTBREAD
CHEF'S SELECTION OF CHEESE
WITH CHUTNEY & CRACKERS

BOOKING IS ESSENTIAL