

TABLE D'HOTE MENU

Lunch: 2 Courses £12.5 / 3 Courses £16.5

Dinner: 2 Courses £15 / 3 Courses £19

Served: Mon-Sat 12 noon - 2.30 pm

Mon-Thu 6-9.30pm Fri-Sat 6-6.45pm

STARTERS

Soup of the day

Melon, parmaham & orange salad

balsamic reduction / sweet basil dressing

Tempura fried whitebait

Aioli / lemon

Salad of roquette, anchovies & tomato

capers / lemon infused olive oil

MAIN COURSES

*Leg of lamb escalopes **

mushroom, caramelized shallot & red wine jus

*Pan fried fillet of hake **

sundried tomato & chilli butter / lemon dressed baby leaves

Grilled chicken Caesar salad

homemade Caesar dressing / croutes / parmesan shavings

Crab & cockles linguine

lemon, garlic & parsley / light white wine cream

Vegetarian dish of the day

(frequently changing, also Chef will be able to offer alternatives to suit your taste)

**served with Chef's selection of vegetables and potatoes, otherwise served as described*

Desserts

Choose from our selection of homemade desserts or cheese

for parties of 6 or more a discretionary 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.