

DINNER MENU

Choose 2 courses for £24.95 or 3 courses for £32.95

Served Friday & Saturday from 17:30 - 20:00

STARTERS

SOUP OF THE DAY

HOME MADE SOUP SERVED WITH YOUR CHOICE OF BREAD & BUTTER (V) 

MEZZE

OLIVE TAPANADE, SUN DRIED TOMATOES, BASIL PESTO & HUMUS SERVED WITH CRISPY MELBA TOAST (VE) 

PORK BITTERBALLEN

DEEP FRIED PORK CROQUETTES SERVED WITH A RICH TOMATO RAGOUT & HONEY MUSTARD SAUCE

HAKE GOUJONS

BEER BATTERED HAKE GOUJONS SERVED WITH TARTARE SAUCE & PICKLED CURRY ONION

MAINS

STUFFED PEPPER

OVEN ROASTED RED PEPPER STUFFED WITH A FRAGRANT SAVOURY RICE & SPICED CHICKPEAS SERVED WITH TENDERSTEM BROCCOLI AND SALSA VERDE (VE) 

SLOW ROASTED PORK BELLY

PERFECTLY COOKED PORK BELLY WITH CRISPY CRACKLING SERVED WITH DIJON MUSTARD MASH, PICKLED RED CABBAGE, ROASTED ROOT VEGETABLES, CARROT & HONEY PUREE DRIZZLED WITH A SOY AND SESAME REDUCTION 

CATCH OF THE DAY

FRESH LOCALLY SOURCED FISH SERVED WITH PARSLEY BUTTER, NEW POTATOES, ASPARAGUS, PARSNIP CRISPS & LEMON HOLLANDAISE 

CHICKEN CORDON BLEU

CRUMBED CHICKEN BREAST STUFFED WITH HAM & CHEDDAR CHEESE SERVED WITH CREAMY MASH, TENDERSTEM BROCCOLI AND DIJON CREAM SAUCE 

DESSERTS

CLASSIC CRÈME BRÛLÉE

BAKED VANILLA CUSTARD TOPPED WITH A SHELL OF BURNT SUGAR SERVED WITH FRESH BERRIES (V) 

STICKY TOFFEE PUDDING

BAKED STICKY TOFFEE PUDDING MADE WITH DATES SERVED WITH BUTTERSCOTCH SAUCE AND ICE CREAM (V)

BELGIAN CHOCOLATE BROWNIE

REAL BELGIAN CHOCOLATE BROWNIE SERVED WITH CHOCOLATE SAUCE AND CHOCOLATE GELATO (V) 

HOME MADE CAKE OF THE DAY

PLEASE ASK YOUR SERVER ABOUT OUR FRESHLY BAKED CAKE OF THE DAY, SERVED WITH ICE CREAM OR CREAM 



Gluten free options available on request.

(V) vegetarian option available (VE) vegan option available.

Please inform the staff of any allergies or intolerances.