



Monday 27th September

Starters...

Carrot and apple Soup served with Bread £6

Baked Camembert served with Homemade Chutney and Fresh Bread £10

Smoked mackerel pate with pickled cucumber and toast £8

Cajun Chicken Salad – Starter Size £9 or Main Size £15

Potted Shrimp with Pickled Cucumber and Toast £9

Smoked Salmon with Cracked Black Pepper and Brown Bread and Butter £9

Fresh Cooked Crevettes with Garlic Mayonnaise £10

Moules Mariniere – Starter Size £10 or Main Size with Frites £14

Mains...

Battered Fish and Chips Served with Peas and Tartare Sauce £14

Grilled Skate Wing with a Caper Butter, Spring Greens and sautéed £15

Pepper, Red Onion and Leek Frittata with Frites and a Side Salad £13

Ham, double egg and chips £13

Sirloin Steak with Fried Onions, Field Mushroom and Chips with Salad or Vegetables £20

Zarzuela – A Northern Style Spanish Casserole of Fish, Gambas, Squid and Peppers in a Chilli and Tomato Sauce £16

Salmon Fishcake on a bed of Wilted Spinach, Pea and Mint served with Hollandaise Sauce and Poached Egg £15

Venison steak served with Mash potato and braised red cabbage £18

Steak and Kidney Casserole Served with Mash Potato and Vegetables £14

Desserts...

Apple Crumble with Custard £6.50

Banoffee pie with Ice Cream £6.50

Selection of Ice cream - Honeycomb, Salted Caramel, Chocolate, Clotted Cream, Strawberry, - 1 Scoop £2.00, 2 Scoops £4.00 or 3 Scoops £5.00

Selection of Cheese Served with Biscuits and Homemade Chutney £10