



Autumn 2018 sample menu

[Book a table here](#)

Set Menu

Starters

PASTA ALLA TRAPANESE almond, basil and Gran Montagna pesto.

MACKEREL SALAD grilled mackerel fillets, sun-dried tomatoes, fennel seeds and an olive oil, lemon and sherry vinegar dressing

PRAWN COCKTAIL tomato and avocado.

PIRI PIRI SARDINES with a tomato, red onion and black olive salad

Mains

SALMON MISO rice noodles, chilli, spring onion and beansprouts.

GRILLED PLAICE FILLETS with black olive butter.

KISIR SALAD bitter mixed leaves and Greek yoghurt.

HAKE LAKSA Indonesian chilli sambal.

Desserts

PASSION FRUIT CRÈME BRÛLÉE passion fruit jellies

PAVLOVA baked meringue, English strawberries and Chantilly cream.

CHOCOLATE PAVÉ with chocolate sauce, vanilla ice cream and crystalised peanuts.

SELECTION OF ICE CREAM AND SORBETS vanilla, chocolate, strawberry,
blood orange, mango, raspberry

Sides 3.75 each

GARDEN SALAD | HISPI CABBAGE WITH CONFIT GARLIC AND CHIVES | STEAMED GREEN BEANS
STEAMED CHARLOTTE POTATOES | HAND-CUT THIN CHIPS

Our set menu is available every day for lunch and early dinner (5pm – 6.30pm)

2 COURSES £19.95 | 3 COURSES £24.95