



Sample menu October 2017

SET MENU

Starters

AMRITSARI FISH

deep fried cod in a batter of chickpea flour,
garlic and ginger sprinkled with chaat masala.

GRILLED SARDINES

coarsely chopped green herbs.

THAI FISH CAKES

asian coleslaw and a sweet and sour
cucumber dipping sauce.

BEETROOT CURED SALMON

cucumber and apple salad.

Mains

DARNE OF CORNISH HAKE

a venetian recipe with a sauce of tomatoes and capers.

PORCINI AND OYSTER MUSHROOM RISOTTO

porcini and oyster mushrooms with tarragon and chervil.

PRAWN CALDINE

pilau rice and green chilli.

WHOLE GRILLED CORNISH PLAICE

roasted red pepper and oregano.

Desserts

MIXED BERRY CHEESECAKE

raspberry sorbet.

PASSION FRUIT PAVLOVA

baked meringue, fresh passion fruit and Chantilly cream.

CHOCOLATE PAVÉ

peanut crumb and salted caramel ice cream and chocolate sauce.

SELECTION OF ICE CREAMS AND SORBETS.

2 COURSES £19.95 | 3 COURSES £24.95

Available Monday to Friday 12 – 3pm and 5 – 6.30pm

Saturday 12 – 6.30pm and Sunday 12 – 9pm