

BISTRO NIGHT

SEPTEMBER 6th & 21st

OCTOBER 11th & 19th

STARTER £6.50 each

Home smoked chicken, sourdough toast, lemon and avocado, Caesar salad

Halloumi and sweet potato falafels, cherry tomato and cumin salad, mint salsa (v)

Pan fried field mushrooms, rocket, parmesan, truffle oil and toast (v)

Tiger prawn noodles, spring onion, chilli and coriander, curry sauce

Pulled lamb spring roll, cous cous, hummus, feta and pomegranate

MAIN COURSE

Roast fillet of beef, steak and caramelised onion suet pudding, mushrooms and olive oil mash £24

Char grilled 10oz sirloin steak, hand cut chips, roast tomato, field mushroom, pepper sauce, watercress salad £19.95

Breast of duck, pak choi, plum sauce, duck spring roll, herb mash £15.95

Cod loin, herb gnocchi, asparagus and peas, pea puree, smoked paprika alioli £14.95

Crab and scallop risotto, crab bisque, samphire and herb crumbs £15.95

Feta, lemon, broccoli, peas and mint macaroni (v) £11.95

DESSERT £5.95 each

Sticky toffee pudding, caramel sauce and vanilla pod ice cream

Baked chocolate nemesis, cherry compote and cherry ice cream

Lemon curd, raspberries and mascarpone trifle, shortbread biscuit

Strawberry meringue pie, strawberry coulis raspberry sorbet

Selection of cheese and biscuits