



Evening Menu Thurs 10th March 2016

2 courses - £18.75 / 3-courses - £22.50

To Start

Moroccan Spiced Chickpea Cakes served
with Rocket Salad and Ginger Chilli
Dressing (v)

Home-made Minestrone Soup served with
Fresh Rustic Breads

Mains

Pan-seared Cod Fillet served on Crushed
Tarragon New Potatoes with Samphire and
a Lemon Butter Sauce

Slow-braised Welsh Shoulder of Lamb
served with Creamed Celeriac Mash
Potatoes, Roasted Vegetables and Red
Wine Sauce

Tomato, Mozzarella, Basil and Caramelised
Onion Tartlet served with Lemon Dressed
Salad (v)

Desserts

Home-made Eton Mess with Vanilla Cream
and Fruit Compôte

Profiteroles with Dark Chocolate Sauce
and Strawberries