



Evening Menu

From 17th February 2012

Starters

Blueshell mussels steamed in Pernod, fennel and spring onions £6.10

Black pudding and smoked bacon salad with deep fried poached egg £6.20

Warm Greek style mushrooms (v) £5.80

Main Course

Halibut and monkfish scampi with hand-cut chips, homemade tartar sauce and mixed salad £17.90

Pan fried scallops with chorizo, linguine, red peppers and parsley £18.70

Char grilled 10oz Sirloin steak with onion rings, broccoli, hand cut chips and mushroom sauce £21.90

Pan roasted Duck breast with black cherry sauce, sauté potatoes and broccoli £16.80

Pancakes stuffed with roast peppers, courgettes, tomatoes and aubergine then baked with mozzarella cheese and basil (v) £13.75

Chef's Special – please check the blackboard or ask for details

Dessert

Affogatto: vanilla ice cream, Pedro Ximenez espresso coffee, and crushed Amaretti biscuits (v) £5.20

Chocolate cappuccino mousse with orange shortbread biscuits £5.90

Prune and brandy sticky toffee pudding with ice cream (v) £5.40