



STARTERS

Chef's Home-made Soup of the Day
Served with a Freshly Baked Bread Roll

Fan Of Melon
Fan of Honeydew Melon Accompanied with Pancetta and Strawberries

Plaice Goujons
Breaded Plaice Goujons
Served with a Side Salad and Tartare Sauce

Savoury Tart (V)
Red Onion and Tomato Coated with Egg & Topped with Goats Cheese





MAIN COURSES

Roast Pork

*Roast Pork Accompanied With a New Potato Cake
Served with Apple Gravy*

Pasta Carbonara

*Penne Pasta Bound in a Creamy Ham and Mushroom Sauce
Served with Garlic Bread*

Fisherman's Pie

*Flaky White Fish and Prawns Bound in a Dill Sauce Topped with Mashed
Potato and Cheese*

Vegetable Korma (V)

*Assorted Vegetables Cooked in a Mild Korma Sauce Served with a Timbale of
Rice*

All Main Courses served with Seasonal Vegetables and Potatoes





DESSERTS

Strawberry Mousse
Served with Chantilly Cream

Lemon Cheese Cake
Served with Fresh Cream

Apple and Sultana Crumble
Served with Custard

Chocolate Fudge Cake
Served with Vanilla Ice Cream

Assorted Ice Cream

FRESHLY BREWED COFFEE

Served with mints

£8.95 per person for 2 Courses with Coffee or Tea
£11.95 per person for 3 Courses with Coffee or Tea
2 Course Minimum

Please note some products may contain traces of nut or fish bones.
If you have any allergies please speak to a member of staff. Thank you.

09.05.2011

