

STARTERS

SEASONAL CHEF'S SOUP OF THE DAY

*Homemade from seasonal vegetables & fresh ingredients
Served with crusty bread and butter (V)*

PRAWN AND SMOKED SALMON COCKTAIL

*Served on crisp lettuce leaves with tomato,
Cucumber dressed with Mari-rose sauce*

BREADED BRIE

*Homemade crumb coated creamy brie, deep fried
And served with a warm homemade Cumberland sauce (V)*

MAINS

8-10oz RUMP STEAK

*Firm, meaty and flavoursome, best grilled rare to medium
And served with chips or new potato's*

CRISPY PORK BELLY

*Slow cooked oven roasted pork belly
In plum sauce, served on braised leek and sauté new potato and fresh vegetable*

FILLET OF HAKE

Oven baked hake fillet wrapped in lattice pastry, Bouie Nabaisse sauce served with new potatoes and fresh vegetable

VEGETABLE PANCAKE

*Homemade pancake filled with a mixture of wilted spinach
And sauté mushroom bound in a creamy cheese sauce, presented with your choice of French fries or new potatoes (V)*

SPINACH CANNELONI

*Homemade oven baked spinach and ricotta cannelloni
Served with garlic bread (V)*

DESSERTS

PROFITEROLE

Homemade cream filled profiteroles with chocolate sauce

ICE CREAM TRIO

*2 scopes of ice cream (strawberry, chocolate or vanilla)
Served with wafer*

ETON MESS

Crushed meringue, raspberry/strawberry's mixed with fresh cream

LEMON & VANILLA CHEESECAKE
