



Evening Menu, served 6pm-7pm

1 course £20

2 courses £25

3 courses £30

Advance booking essential! We cannot guarantee a last-minute booking, although we will always try to fit you in if we possibly can. We take preorders for food, so please give Diane your choices by 9.30am for that evening, at the very latest. Thanks so much.

~ If you have a food allergy or special dietary requirement please inform a member of the team ~

To Start

Roasted tomato and pepper soup, torn basil, roll (GF, vegan)

King prawns, white wine, chilli and garlic butter, dipping bread (GFO)

Tomato, avocado, mozzarella and basil salad, pesto drizzle (GF)

Fig, Serrano ham, parmesan, lemon and honey drizzle (GF)

Main course

Parmesan panko herb crusted cod, seaweed butter

Hake fillet, king prawns, white wine, chilli and garlic butter (GF)

Grilled whole plaice, citrus and herb butter (GF)

Stuffed chicken breast, mozzarella, basil, Serrano ham (GF)

Steak and Tribute ale pie

Mushroom, leek, tarragon and sweetcorn pie (Vegan)

All served with garlic and rosemary parmentier potatoes and seasonal vegetables

The Greek burger - juicy ground beef with salad, chilli jam, halloumi cheese & tzatziki in a roll

The vegan burger - chickpea, sweetcorn and coriander burger with cheese, chilli jam & mayo in a roll

Both burger options served with parmentier potatoes

Desserts - please see board for tonight's choices

GF=gluten free