



# Evening Menu

October 11-17



marinated olives	1.95
garlic bread	2.10
sharing plate: roquefort & cheddar croutons marinated olives fresh burst tomatoes	5.00

bubble & squeak soup bacon & cheddar croutons	4.50
smoked haddock & spring onion cakes	6.25
chef's home made pate & melba toast	5.25
moules mariniere	6.95
portabella grilled mushrooms gratin	4.95

selection of hand cut sandwiches & baguettes - see chalkboard for this week's selection

flaked salmon & strawberry salad	6.95
caesar salad smoked chicken bacon croutons anchovies	8.95
smoked salmon plate rustic bread	9.95
gammon ham & eggs french fries	4.95
chicken, mushroom & sweetcorn pie	8.95
smoked haddock & spring onion cakes chunky chips	9.95
8oz aberdeen angus burger french fries	8.95
char grilled sirloin green beans french fries (green peppercorn sauce additional 1.00)	16.95
pork rib rack jacket potato	9.95
crostini & mozzarella pizza v	8.95
freshly battered cod fillet chunky chips mushy peas	9.95
pancetta & spaghetti mushroom carbonara garlic bread	8.95
coq au vin	8.95
wild sea bass pan fried minted egg & pea risotto	12.95
moules mariniere	9.95

vanilla panna cotta mango & star anise compot	4.50
double chocolate brownies ginger & bailey's ice cream	4.50
banana & toffee sundae	4.50
english stilton mature cheddar & french brie celery grapes water biscuits	4.95

### fixed price menu

chef's pate \* coq au vin \* freshly battered cod fillet chunky chips \* vanilla panna cotta  
2 courses £12.95 3 courses £14.95

espresso 1.80	cappuccino 2.50	macchiato 1.80
cafe latte 2.50	mochaccino 2.50	hot chocolate 2.25
fresh filter coffee	small pot (3 cup) 3.25	large pot (6 cup) 5.95 mug 2.00

tea: breakfast / darjeeling / earl grey		
small pot (3 cup) 2.95	large pot (6 cup) 4.95	fruit & herbal (per cup) 1.50

sunday lunch midday to 3pm		
roast of the day (choice of 2) 8.95	2 courses 11.95	3 courses 13.95

a discretionary 10% service charge will be added to the bill for tables of 6 or more