

Specials

Pan seared scallops with black pudding & pea
purree **£7.95**

Asparagus wrapped in Parma ham, soft poached
egg & hollandaise **£5.50**

Chicken, red pepper & leek terrine on dressed
leaves **£5.95**

Smoked mackerel fillet on potato salad with a
chive & horseradish cream **£6.25**

To follow

Stuffed chicken breast with basil & mozzarella
sauté potatoes & Provençal sauce **£13.95**

Slow roasted lamb shank with pea & mint pureed
potato, parsnip crisps & gravy **£16.50**

Sea bass fillets, dill potatoes, spaghetti vegetables
& chive hollandaise **£14.50**

Caesar salad with Cos lettuce topped with a
poached egg, anchovies & parmesan shavings
£9.95 (£1.95 supplement with chicken)

Wines of the week - These wines have been
specially selected to match our head chef's
weekly specials.

A trio of wines from Pieno Sud in Sicily,
consisting of a crisp, fresh white with citrus &
apple fruit, a soft rose with ripe red fruits & a
medium-bodied red with vibrant cherry fruit
& a hint of spice

White- Bin 14

Rose- Bin 18

Red- Bin 105

Btl	£17.85
175ml glass	£4.50
250ml glass	£5.95