

Specials

Pan seared scallops with Pancetta & shallot puree
£7.50

Homemade duck liver parfait with red onion
chutney **£5.95**

King prawn & crab thermidor with dressed leaves
£6.95

To follow

Calves liver with mustard mash, Pancetta, crispy
leeks & a red wine jus **£13.95**

Whole roasted sea bass stuffed with herbs, Jersey
royals, dressed leaves & lemon olive oil **£14.95**

Mixed seafood Tagliatelle **£12.95**
(Crab, prawn & salmon)

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