



Dinner Menu

One course £14.50

Two courses £20.00

Three courses £26.50

STARTERS

Pea and Mint Soup

Served with artisan breads

Marinated Beetroot Salad

With Heirloom tomatoes, mixed leaves and house dressing

Chicken Liver Pate

Red onion chutney and brioche toast

Potted Mackerel

Served with brioche toast and mixed leaves

MAINS

Chicken Supreme

Crispy skin, dauphinoise potato, savoy cabbage with a creamy mushroom sauce

Minute Steak

Served with garlic butter, fries and mixed leaves

Mushroom and Beetroot Wellington (VG)

Served with roasted fennel and orange salad and a tomato and red pepper sauce

Pan Fried Hake Fillet

Buttered new potatoes, roasted Mediterranean vegetables, rouge beurre

DESSERTS

Chocolate Orange Mousse

Served with Judes chocolate ice cream

Berry and Mango Pavlova

Served with mixed berries, ice cream, Chantilly cream and mango coulis

Apple Crumble

Served with caramel ice cream

Judes mixed ice cream bowl

Vanilla, chocolate and salted caramel

Sorbet bowl (VG)

Lemon, mango and raspberry