

Tuesday to Friday 3 courses 30.00 Saturdays 3 courses 40.00

LIVE ENTERTAINMENT EVERY WEEKEND

STARTERS

Portugese sardines

grilled sardines, paprika & balsamic reduction, parsley, lemon

English salmon Balmoral

oak smoked salmon, julienne of cucumber, dill vinaigrette, focaccia, cream cheese

Spanish grilled chicken

chilli & garlic marinated grilled chicken with Sriracha mayonnaise

French soup

leek and potato with garlic croutons

Italian mushrooms

Portobello mushrooms baked with soft cheese

MAINS

All mains are served with potatoes

Roast turkey

with all the trimmings

French pork

honey & whole grain mustard pork fillets with cinnamon gravy

English lamb

milk soaked rump of lamb roasted with red currant, mint gravy

Swedish meat balls

with mashed potatoes, creamy gravy

Italian sea bass

fillet of sea bass, lemon & parsley cream butter

Irish Kale (v)

wild mushrooms, sweet potato mash, kale & garlic olive oil

SIDES

Brussel Sprouts 4.50

Beans or Broccoli or Spinach (v/vg) 4.50 Onion Rings or Mac & Cheese 4.50

Rocket & Parmesan / Tomato & Red Onion / House Mix Salad 5.00

DESSERTS

Cinnamon apple pie with custard
Cheesecake with berry compote
Chocolate brownie with vanilla ice cream
Lemon sorbet

(v) vegetarian (ve) vegan

£20 per person deposit required to secure your booking.

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu.

A discretionary optional service charge of 10% will be added to your bill.

