#### APPETISERS - £3.00

## Bread & Butter | Olives | Chef's Special Appetiser

#### STARTERS

Black Flageolet Bean Soup (veg)

#### Chargrilled Marinated Mackerel

with Sweet & Sour Beetroot Carpaccio

#### Mixed Meat Roll

with Sundried Tomatoes & Goat's Cheese

Jerusalem Artichoke Gratin (veg)

#### MAINS

#### Herb-Crusted Rack of Lamb

with Crunchy Asparagus, Sweet Potato Fondant & a Light Jus

### Pan-Fried Sea Trout

with Herby New Potatoes, Green Beans & a Creamy Hollandaise Sauce

### Guinea Fowl

with a Tangy Orange & Ginger Sauce, Egg Noodles & Chinese Greens

Yellow Sweet Potatoes, Vegetables & Tofu Curry (veg)

### Filet Of Beef

with Fluffy Purple Potato Mash, Onion Relish & Port Jus
There is a £7 surcharge for this dish; it will be applied to your bill

# Filet of Monkfish

with White Asparagus, Spinach & an Almond White Butter Sauce
There is a £7 surcharge for this dish; it will be applied to your bill

SIDES - £4.95

French Fries | Mixed Green Salad | Sautéed Mushrooms | Spinach | Mashed Potatoes

DESSERTS

DRINKS

**Double Chocolate Pot** 

Espresso

Marinated Strawberries in Port Reduction with Cream

Double Espresso

**Tre-Leches Cake** 

Americano Black, White

Passion Fruit Pavlova

Tea (s)

Banoffee Tart with a Rich Rum Cream

Black, White, Chamomile, Fresh Mint Please confirm with your waiter or waitress upon ordering.

**Selection Of Sorbets** 

# HAPPY ENDINGS

Plate of English Cheese £7.00

Plate of Macaroons £7.00

Plate of French Fancies £7.00

Small Glass of Sweet Red/White Wine £5.00

