

March Madness Menu

Available Lunch (Excluding Sunday) and Dinner

Home Made Soup of the Day

Served with Crusty Bread

Prawn & Avocado Cocktail

Chicken Liver Parfait

Tomato Chutney, toasted Bloomer

Greek Style Salad with Rocket (V)

Feta, Tomatoes, Cucumber & Olives

King Prawn Tempura

Sweet Chilli Jam, Seasonal Leaves

Potted Ham Hock

Piccalilli, Toasted Sourdough

Sauté Forest Mushrooms Garlic Butter (V)

Toasted Sourdough, Rocket Salad, Parmesan,

Grilled Salmon, Lemon Butter

Steamed Mixed Greens, New Potatoes

Fish and Chips

Crispy Battered Cod Fillet, Rustic Cut Chips

Garden Peas, Tartar Sauce

Cajun Spiced Breast of Chicken

Sour Cream, Chips, Side Salad

250g Ribeye Steak, (Supplement £2.75)

Grilled Tomato, Portobello Mushroom

Rustic Cut Chips

Slow Roast Pork Belly, Apple Compote

Savoy Cabbage, Creamy Mash

Confit of Duck Leg, Red Wine Sauce

Braised Red Cabbage, Dauphinoise Potatoes

Thai Style Red Curry

Chicken or Vegetable (VG)

Basmati Rice, Flat Bread

Grilled Guernsey Goats Cheese (V)

Baked Sweet Pepper, Nicoise Vegetables

Quinoa Pilaf, Tomato Dressing

Sweets from our Dessert Menu

(Cheese Board Supplement £2.00)

1 course @ £12.50 / 2 course @ £16.50

3 course @ £18.95