

Main Course

Salmon and Prawn Linguini	£17.25
Bound in a shellfish sauce, buttered scallions, tomato fillets and asparagus	
Pan Fried Sea Bass Fillet	£18.95
On spring onion mash, buttered peas, leek and carrots, saffron and white wine cream	
Assiette of Seafood	£22.25
Delice of plaice wrapped in smoked salmon, grilled red mullet fillet, seared scallop and monkfish, buttered leeks, spinach a la crème, asparagus spear, mash and parisienne potato, provençale, scallop roe sauce	
Grilled Halibut Steak Gratinated with a Herb Crumb	£22.95
Leek, chorizo and tiger prawn fricassee, glazed vegetables, parsley buttered potatoes, white wine and chive infused cream	
Pan Fried Blackened Asian Spiced Chicken Fillets	£16.50
On a mixed salad, fried sweet potato, sliced mango, spring onion, garlic mayonnaise sauce	
Pot Roasted Guinea Fowl Supreme	£18.75
Cooked in a chunky vegetable broth, served in it's own liqueur with broccoli spears and horseradish mash	
Duck Breast with Confit Duck Drumstick	£18.75
Caramelised red cabbage, garlic fondant potato, french beans, orange and cointreau sauce	
Marinated Roasted Chump of Lamb	£18.95
Marinated in garlic and rosemary, cooked on boulangere potatoes with confit carrot, savoy cabbage cake, roast parsnip, stuffed tomato with ratatouille, onion and tomato jus	
Medallions of Beef Fillet	£24.50
Layered between sliced garlic mushrooms and smoked bacon cream, glazed stilton, sauté potatoes with lyonnaise onions, half a grilled tomato, fine beans, red wine sauce	

Additional vegetables are available with our compliments

For any allergen information please ask a member of staff