

# Main Course

<b>Warm Pulled Pork Salad with Sticky Tangerine Glaze, Stem Ginger and Garlic</b>	<b>£16.00</b>
On a mixed leaf, tomato, spring onion shredded carrot and water chestnut salad with sauté potatoes	
<b>Pan Fried Blackened Asian Spiced Chicken Fillets</b>	<b>£16.50</b>
On a mixed salad, fried sweet potato, sliced mango, spring onion, garlic mayonnaise sauce	
<b>Hot &amp; Cold Seafood Salad</b>	<b>£18.95</b>
Crab claw meat spring roll with spring onion cucumber and pimento salad, smoked salmon and cream cheese roulade, harissa croute, atlantic prawn and jambalaya salad, quail egg, potato and flaked salmon in mayonnaise, leaves, pimento and onion dressing	
<b>Fillet of Seabass</b>	<b>£18.95</b>
Stuffed courgette with shallot, mushroom and aubergine caviar, slow cooked tomato, peppers and basil, buttered potatoes, baby artichoke, tapenade croute, light basil cream	
<b>Medallions of Monkfish and Tiger Prawns</b>	<b>£22.50</b>
Stir fried vegetables, new potatoes roasted cherry tomatoes, herb oil, red pepper reduction, deep fried spinach	
<b>Grilled Halibut Steak</b>	<b>£23.25</b>
Warm salad of fine and broad beans, leeks, sun blushed tomato and sliced new potatoes, scallop roe and white wine cream	
<b>Pan Fried Guinea Fowl Supreme</b>	<b>£18.00</b>
Filled with an apricot farce, mash potato, leek and mushroom fricassee, mange tout, chanterelle mushrooms and red wine liquor	
<b>Sticky Duck Breast Glazed with Lemon &amp; Lime Marmalade</b>	<b>£19.50</b>
On potatoes in a creamy garlic and cheese sauce with peas, lettuce, gammon and mint a la francaise, buttered carrots, port jus	
<b>Lamb Cutlet with Moroccan Spiced Lamb Shoulder</b>	<b>£21.95</b>
Slow cooked shoulder with dried fruit, saffron, cinnamon, ginger, and pepper, roasted diced potatoes, butternut squash and green beans	
<b>Medallion of Beef Fillet, Tomato Compote Gratinated with a Herb Crumb</b>	<b>£24.95</b>
On tomato tart tatin, roasted cocotte potatoes, glazed vegetables, red wine sauce infused with an onion jam	

*Additional vegetables are available with our compliments*

For any allergen information please ask a member of staff