

Special festive Menu 2024

Available throughout November and December

At both lunchtime and evening

Starter

French onion soup topped with a toasted cheese, baguette bread slice (V)

Steamed mussels with cream and white wine

Tomato and mozzarella salad with pesto and aioli (V)

Main Course

Continental roast Lamb with rosemary and red wine gravy

*2 Pan fried Mackerel fillets topped with capers
and cherry tomatoes*

The above are served with potatoes and seasonal vegetables

Black squid ink linguine with mixed seafood, (prawns, mussels and squid), garlic, white wine and a touch of tomato sauce

Tagliatelle with porcini, mushrooms and tomato sauce (V)

Dessert

Crepe Suzette with ice cream

Home made ice cream

Chocolate sponge pudding and chocolate sauce

2 Courses £22.00 - 3 Courses £28.00

Parties of 5 or more will need to pre-order and pay a £10 per person deposit at time of booking.