

Special festive Menu 2025

Available throughout November and December

At both lunchtime and evening

Starter

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

Mixed Seafood Gratin, Mussels, prawns and squid in a creamy sauce

Antipasto Misto: Cured meats, cheese, olives and pickles board with baguette bread

Main Course

Continental roast Porchetta:

Roast loin of pork, stuffed with garlic and herbs, served with potatoes and vegetables of the day

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

Chicken breast fillet with a creamy black pepper sauce, served with potatoes and vegetables

Vegetable Frittata: Flat omelette with peppers, onions, peas and mushrooms, served with chips and salad (V)

Dessert

Giant profiteroles filled with home made ice cream and covered in chocolate sauce

Apple & Mixed berry crumble pie with custard

2 Courses £25.00 - 3 Courses £29.00

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