



DINNER MENU

Mixed Olives 2.00 - Bread Basket 2.00

With extra Virgin Olive Oil and Balsamic Vinegar

Soup of the Day with Fresh Baked Bread 4.90

Pan Fried Chicken Livers with Mushroom & Bacon on Toasted Brioche 5.50

Avocado, Crevette and Crayfish Tail Salad 6.50

Smoked Salmon and Caper Salad 6.50

Plain Seared Scallops with Tarragon OR Garlic Butter 7.00

Antipasta Platter with Cured Meats, Mozzarella, Olives and Toasted French Bread 6.50

Goats Cheese Tartlet with Caramelised Onion Marmalade and Salad Garnish 6.50 (V)

Ypres Fish Cake with Potato Salad and Garnish 5.50

Creamy Butternut Squash Risotto 9.50 (V)

Bell Pepper with Roasted Vegetable Couscous, Topped with Goats Cheese and served with New Potatoes 8.50 (V)

Smoked Haddock and Pea Risotto finished with Pesto Dressing 9.50

Ypres Fish Cakes with Potato Salad and Garnish 9.50

Herb Crusted Cod Fillet with Creamed Leeks and Roasted New Potatoes 12.50

10 oz Sirloin Steak , with Horseradish Mash, Wilted Spinach, Tomato and Shallot Red Wine Sauce 17.00

Romney Marsh Lamb Rump with Dauphinoise Potatoes, Roasted Vegetables and Minted Oil 16.00

Coq au Vin served with Dauphinoise Potatoes 12.00

Selection of Seasonal Fresh Vegetables 2.50 (Sufficient for 2)

Bowl of Hand Cut Chips 2.00

PLEASE SEE BLACKBOARD FOR TODAY'S SPECIALS