



DINNER

Complimentary Fresh Baked Bread

Assorted Olives 2.00

Homemade Soup of the Day with Baguette 4.90 (V)

Antipasta Platter with Cured Meats, Olives and Toasted French Bread 7.50

Home Made Game Terrine with Toasted Brioche 6.50

Goats Cheese and Beetroot Tower, Salad Garnish and Pesto Dressing 7.00 (V)

Pan Fried Crab Cake with Tomato & Olive Rocket Salad 7.00

Fresh White Crabmeat and Avocado Salad , with Crevette and Balsamic Glaze 6.50

Crayfish Tail Marie Rose and Avocado Salad, Garnished with Crevette and Balsamic Glaze 6.50

Smoked Fish Platter (Mackerel, Trout and Salmon) on French Bread with Salad Garnish 8.50

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Smoked Haddock and Pea Risotto , Salad Garnish and Pesto Dressing 11.00

Sirloin Steak 10oz (approx) with Grilled Tomato, Mushroom Garnish, and Hand Cut Chips 18.00

Oven Baked Cod Fillet on Creamed Leeks, served with Sauté Potatoes 13.00

Ypres Home Made Fish Cakes, on Wilted Creamed Spinach and Saute Potatoes 10.00

Pan Fried Chicken Breast, Cherry Tomato Dressing, Roasted Vegetables and Crushed New Potatoes 13.00

Mediterranean Vegetable Tower, Grilled Goats Cheese and Local New Potatoes (V) 10.00

Butternut Squash and Pea Risotto (V) 10.00

Daily Specials as available on Blackboard

Selection of Fresh Seasonal Vegetables 2.50

Times + / Eat Out Card only valid on Main Course Choices and Specials

**CHILDRENS MENU AVAILABLE FOR DINNER UNTIL 7PM
PLEASE NOTE WE ARE CLOSED FOR DINNER ON SUNDAY EVENINGS
AND BANK HOLIDAY MONDAY EVENINGS**