



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

Feta Cheese and Roasted Mediterranean Vegetable Salad 6.50 (V)

Avocado, Crevette and Crayfish Tail Salad 6.50

Chicken Liver and Port Paté with Toasted Brioche 6.50

Fresh Crab Meat, Chopped Lettuce and Apple Chutney Tian with Tomato and Red Pepper Couli 7.50

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

Grilled Goats Cheese and Beetroot Tower with Pesto Dressing 7.00 (V)

Smoked Fish Platter (Mackerel, Trout and Salmon) 8.50

Ypres Fish Cake with Potato Salad and Garnish 5.50

Sun Blushed Tomato and Spring Onion Risotto 9.50 (V)

Smoked Haddock and Pea Risotto finished with Pesto Dressing 10.50

Roasted Vegetable Tower topped with Goats Cheese, with Mixed Salad and New Potatoes 10.00 (V)

Ypres Fish Cakes on Wilted Spinach and Sautée Potatoes 9.50

Poached Smoked Haddock topped with a Poached Egg on a bed of Sauté Potatoes 13.00

10 oz Sirloin Steak, with Field Mushroom, Tomato, Salad Garnish and Hand Cut Chips 17.00

Romney Marsh Lamb Cutlets, Garlic Mash and Roasted Mediterranean Vegetables 16.00

Free Range Chicken Breast with Crushed New Potatoes, White Wine Sauce and Asparagus Garnish 13.00

Ypres Mixed Seafood Platter for 2 People—See Flyer on Bar 32.00 (16.50 One Person)

Selection of Seasonal Fresh Vegetables 2.50 (Sufficient for 2)

Bowl of Hand Cut Chips 2.00

PLEASE SEE BLACKBOARD FOR TODAY'S SPECIALS

CHILDRENS MENU AVAILABLE UNTIL 7PM

CLOSED SUNDAY EVENINGS EXCEPT BANK HOLIDAY WEEKENDS