



### **Starters**

Roasted tomato and grilled aubergine with rocket and parmesan and home made olive tapenade

Chicken, avocado and new potato salad with dressed leaves

Roasted sweet potato and red onion soup with sour cream and crisp croutons

### **Mains**

Spanish style rabbit stew with smoked paprika, chorizo and Nadine potatoes

Beer battered fish with hand cut chips mushy peas and home made tartar sauce

Soft polenta served with grilled Romano pepper, roasted butternut squash, fresh pesto and parmesan shavings

### **Pudding**

Home made vanilla ice cream with toasted almonds and caramelized peach

Floating islands with pineapple and anglaise

Cheddar with crackers and grapes

1 course £6.95  
2 courses £8.95  
3 courses £11.95

Please inform us of any allergies or dietary requirements



### **To start**

Tempura prawns with rocket and parmesan shavings  
or  
Local asparagus with free range egg

### **Main course**

Grilled lamb chops with green beans, slow cooked shallots and  
sauté potatoes  
or  
Pan fried sea bream with spring cabbage hearts, local brown  
shrimps and new potatoes

### **Puddings**

Bitter chocolate mousse with fresh raspberries  
or  
Floating islands with caramelized pineapple and anglaise

3 Courses £16.95

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