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DINNER MENU

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FISH

Salmon

Oven baked salmon, sweet chilli sauce,
rice, vegetables
13.95

Sea bass

Pan fried with garlic and king prawn
served with fresh market vegetables
and potato of the day
15.99

Cod goujons and chips

Battered cod goujons,
Salad garnish, peas, fries and tartare sauce
11.95

Smoked Haddock

hollandaise sauce, market vegetables
potato of the day
12.95

SALADS

Thai cod and prawn fish cake

Served over house salad
with sweet chilli jam and balsamic
11.95

Feta and olive

Tomato, olives, cucumber, onion,
peppers and feta over mixed greens
11.95

Chicken pear & walnut

Chicken, walnut, pickled pear, house salad tossed in a
light Caesar dressing finished with Parmesan
11.95

Smoked Mackerel

Served over house salad,
with horseradish mayo
11.95

MAIN DISHES

Boa Buns

Filled with shredded duck, hoisin sauce,
rice, and garnish 12.95

Chicken Escalope

With Provençal sauce,
fresh market vegetables
and potato of the day 13.25

House Curry

A mild chicken curry, served with naan
bread, mango chutney, steamed rice,
chips or half and half 12.95

Lasagne

Served with garlic bread
and dressed leaves 11.95

CHICKEN ESPETADA

Hanging kebab with peppers and
onion, served with rice,
fries, salad, bbq or sweet chilli dip
14.95

Mediterranean Tart (vg)

Crisp basil pastry case, grilled courgette,
peppers, onion and cherry tomato,
finished with basil and pumpkin seeds,
served with salad garnish and fries 11.95

Chicken and Leek Pot Pie

Chicken and leek cooked in a creamy
veloute topped with a pastry lid served
with mash or fries and peas 12.95

Five Bean Chilli

Steamed rice
seasoned avocado
(v) (vg) 11.95

Chicken Holstein

Breaded chicken escalope topped with
fried egg, served. With chips, peas,
salad garnish 12.95