

EVENING MENU

Served 6 pm – Close

Tuesday to Saturday inclusive throughout S E P T E M B E R 2009

Two Courses - £16.00 per person

Three Courses - £20.00 per person

- Complimentary Olives and Homemade Bread

- Chilled Melon with Proscuitto Ham
- Grilled Black Pudding, Poached Egg & Crispy Pancetta with Black Peppercorn Sauce
- Rocket, Citrus Fruit & Toasted Pine Nut Salad with Minted Crème Fraiche
- Wild Mushroom and Blue Cheese Tart
- Homemade Soup of the Day
- Pan Fried Breast of Chicken, Sage, White Wine and Garlic Sauce
- Grilled Pork Cutlet, Chorizo and Bean Cassoulet
- Slow Cooked Lamb Shank, Rosemary and Redcurrant Jus
- Moules Mariniere (Mussels, Garlic, Onion, White Wine and Cream Sauce)
- Roast Mediterranean Vegetable & Buffalo Mozzarella Tower with Tomato and Cumin Sauce

Appropriate Vegetables and Potatoes served with Main Course unless stated.

- Whisky and Marmalade Bread and Butter Pudding
- Chocolate and Orange Tart
- Fresh Fruit Pavlova
- Crème Brulee
- Selection of Luxury Ice Cream in an Almond Tuille Basket

Chef's Specials Board also available