



CHEF'S SPECIAL DINNER MENU

Duck (D) - £22.95

Perfectly done breast, pan seared with rich red wine and citrus jus, offered with creamy mashed potato and chef's special farmhouse salad

Seafood Platter (SF,G,D,E) - £21.95

A repertoire of beer-battered seafood, turned golden, served with homemade tartare sauce, sweet chilli sauce along with skinny fries and chef's special farmhouse salad

Cod (SF,D) - £23.95

Fresh local cod fillet, pan-seared with house-blended spices and seasonal herbs over a bed of creamy saffron risotto, accompanied with a rich shellfish bisque, skinny fries and chef's special farmhouse salad.

Prawns (SF,D) - £22.95

Juicy tiger/jumbo prawns, sautéed in garlic butter, lemon juice and parsley with a hint of chilli offered with creamy mashed potato/skinny fries and chef's special farmhouse salad.

Extra bowl of seasonal garden-fresh veggies (V) - £3

For a superlative experience, please feel free to inform your order taker if you need a portion of sourdough bread and butter along with your meal.

Please inform a member of staff if you are allergic to any ingredients
(VE) - Vegan, (V) - Vegetarian, (D) - Dairy, (G) - Gluten, (E) - Egg, (N) - Nuts, (SF) - Shellfish,
(F) - Fish, (S) - Soya, (M) - Mustard, (SS) - Sesame Seeds