



Al' Carte Autumn Evening Menu



STARTERS

King Prawns

Pan Seared King Prawns in a Garlic & Smoked Paprika Oil. Served with Warm Ciabatta
£7.95/£12.95

Lamb Kofta

Marguez Style Lamb Kofta with Harissa Yogurt & a Minted Slaw
£6.95/£11.95

Baked Beetroot

Salt Baked Beetroot Salad with Pickled Pear, Feta Cheese & Pistachios
£6.95/£11.95

Mackerel Croquette

Smoked Mackerel Mousse in Panko Crumb with Garlic Aioli
£7.95/£12.95

Duck Spring Roll

Homemade Chinese Crispy Duck Spring Roll with Hoi Sin & Oyster Dip
£7.50/£12.95

MAIN COURSE

Char-Grilled Fillet Steak

Prime 6oz Fillet Steak with Oven Roasted Onions, Garlic Hasselback Potatoes & a Port Jus
£32.95

Suet Pudding

Chefs Individual Suet Pudding with Mashed Potato, Buttered Greens & Gravy
£16.95

Chefs Vegetarian Dish of the Day

Please ask a member of staff for the Vegetarian Dish of the Day
£14.25

Sea Bream

Pan Fried Sea Bream & Garlic & Lemon Roasted New Potatoes with a Crayfish Butter Sauce & Seasonal Vegetables
£16.95

Duo of Pork

Escalope of Pork, Pork & Apple Bon-Bon, Smoked Sea Salt Roasted Potatoes with a Pork & Sage Scented Jus
£16.95

Smoked Haddock

Naturel Smoked Haddock on a New Potato & Leek Cake with a Light Wholegrain Mustard Cream Sauce & Seasonal Vegetables
£17.50