



Dinner

Monday, 12 September
2022

2 Course Dinner
£29.00

STARTERS

HOMEMADE LEEK AND POTATO SOUP (GF)

(With garnish)

BRICKWALL PRAWN COCKTAIL (GF)

(Served on crisp iceberg lettuce and topped with a Marie Rose sauce)

SMOKED SALMON £5 Supplement (GF)

(Smoked salmon, with lemon and black pepper)

CHILLED MELON (GF)

(Served with Crème de Cassis)

AVOCADO, TOMATO AND MOZZARELLA SALAD (v)

(Served with fresh basil vinaigrette)

PORK AND PORT PATE

(Served with onion chutney and hot toast)

DEEP FRIED SCAMPI

(Served with Tartar sauce)

FRESH PAN FRIED KING PRAWNS

(Finished with a white wine sauce)

Followed By
Refreshing Locally Sourced Sorbet

MAINS

LOCAL HALF GUINEA FOWL HUNTER STYLE

(With a hunter's sauce which includes fresh chilli, onion, mushroom, black olives, cherry tomato, bacon, white wine and capers)

POACHED SKATE WING

(Served with a black butter and capers sauce)

OVEN BAKED WHOLE SEABREAM

(Cooked with cherry tomato, white wine, and mixed herbs)

GRILLED LOCAL COD FILLET CHIMICHURRI

(Served with a Chimichurri sauce)

SUGAR BAKED DUCKLING

(Finished in a cherry and orange sauce)

CHAR GRILLED SEABASS

(Served with a Café De Paris sauce)

VEGETABLE LASAGNE (v)

(Sheets of pasta layered with fresh vegetables and a creamy white sauce topped with cheese)

CHAR GRILLED SIRLOIN STEAK £7.50 Supplement

(Served with a mushroom and white wine sauce)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU

(V) - Vegetarian Option, (GF) - Gluten Free Option

PLEASE NOTE – Gratuities have not been added and can be left at your discretion