

Evening Specials Example Menu – please note this an example menu and the specials change daily

Chicken Liver Pate – Made with Harveys Bristol Cream and served with warm seeded-cob bread **£8.25**

Fillet of Scottish Monkfish – Medallions of monkfish fillet sauteed and served with a Girolles mushroom & white wine sauce, served with roast potatoes, green beans and carrots **£27.75**

Lamb Tagine – Moroccan recipe using leg of lamb, mixed spices, cherry tomatoes, apricots, prunes, garlic and coriander. Served with cous cous **£27.75**

Porchetta – Famous from the Italian town of Ariccia, pork roasted with rosemary and other herbs - served with Madeira Sauce, served with roast potatoes, green beans and carrots **£27.75**

Beef Wellington – Made with aged fillet of Aberdeen Angus, served with a stilton & spinach potato bake **£38.00**

Potato Gnocchi – with wild-mushrooms in a white-wine sauce, served with fresh parsley and aged Parmesan **£16.75**

Rhubarb Tart – First of the new season Rhubarb, in a puff-pastry lattice tart and made with Cointreau and zest of Orange **£8.25**