

SAMPLE DINNER MENU

7pm - 10pm

STARTERS

Carpaccio style of Parma Ham with a Girolle and Olive Oil Dressing

Pearl Barley Risotto with Smoked Haddock and Sun Dried Tomato

Soup of the Day with Crusty Bread and Butter

MAIN COURSE

Pan Fried Fillet of Seabass on a Bed of Spinach Mash Potato with a Brown Shrimp Sauce

Grilled Rib-Eye Steak with Peppercorn Sauce, Baked Potatoes and Sauteed Mushrooms

Braised Stuffed Lamb Breast with Honey Roasted Parsnips and Rosemary Sauce

DESSERT

Vanilla Creme Brulee with Sorbet

Dark Chocolate Moelleux with Vanilla Ice Cream

Selection of Cheese

SPECIAL OCCASSIONS

Thursday - Tapas £8.50 Per Person

Friday - Set Menu 2 Courses for £18.50

Saturday - Set Menu 2 Courses for £18.50

*Prices Subject to Change