

MID WEEK SPECIAL MENU

February 2015

Tues-Sat 12.00-2.00 pm.
Tues, Wed, Thurs 6.00-9.00 pm.

2 courses £11.95 / 3 courses £14.95

STARTERS

Home made soup of the day, served with warm bread.

Lemon & butter smoked mackerel pate with fresh apple, red onion & winter leaf dressed salad & toasted brioche bun.

Deep fried tempura courgette with a chive & lemon mayonnaise & dressed leaves.

MAIN COURSES

Home made game pie with peas, rich gravy and a choice of potato.

Baked escalope of salmon topped with a leek, roast pepper & sun-dried tomato marmalade, fresh breadcrumbs & grilled until golden. Served with new potatoes and peas.

Roasted beetroot, fresh asparagus & potato tart served with salad or vegetables.

PUDDINGS

Ask your waitress for today's selection of desserts