



MENU

Thursday 17TH October 2019

OCEAN VOYAGE


3 courses £17.95

Starters

Smoked Haddock and Shellfish Chowder
warm crusty bread

Mackerel with Beetroot & Horseradish

Curried Squid
coconut, coriander dahl & apple salad



 Celeriac & Truffle Velouté

Main Courses

South Indian Fish Curry
aromatic braised rice


Salmon en Croute
buttered leeks, cocotte potatoes & spinach velouté

Herb Crusted Cod Fillet
lentil, broccoli & pancetta cassoulet



  Roast Squash, Basil infused Halloumi, Courgette, Roast Pepper & Baby Spinach Lasagne
wild garlic pesto

Desserts

Apple Tart Tatin
vanilla ice cream

 Hazlenut Parfait
caramelised figs & honey

Chocolate Fondant
stout ice cream

 denotes suitable for vegetarians " = deconstructed"  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise