

# Evening Specials

## Starters (all served with bread)

*Homemade fish soup with crusty bread £5.25*

*Fresh white hand picked crab wrapped in gravadlax £6.50*

*Plaice goujons with a tartare dip £6.25*

*Oriental style chicken balls with a sweet & sour sauce £5.50*

*Potato shells filled with homemade chilli & topped with cheese £5.75*

*Battered wedges of west country brie with a rich Cumberland dip 5.50*

## Main Courses

*Fresh whole sea bass topped with a white wine, prawn & cream sauce,  
served with fresh vegetables & new potatoes £14.75*

*Fresh scallops, monkfish & king prawn pan fried in garlic butter,  
served with salad & new potatoes £16.25*

*Home battered fillet of Haddock, served with chips, peas & tartare sauce  
£9.75*

*Slow braised lamb shank in a mint & onion gravy , served with fresh  
vegetables & roast potatoes £12.25*

*Char grilled pork chop topped with a rich, sweet orange & port sauce ,  
served with fresh vegetables & roast potatoes £13.75*

*Half a honey roast duck a l'orange, served with fresh vegetables & roast  
potatoes £14.25*

*Full rack of hickory smoked barbecue ribs served with potato wedges &  
salad £10.95*

*Locally reared 100% organic Rump steak with a peppercorn &  
mushroom cream sauce, served with chips, peas & all the trimmings  
£14.95*

*Vegetable lasagne verdi, served with & garlic bread*

£8.75

GOOD FOOD TAKES TIME TO PREPARE, PLEASE BE PATIENT  
AT BUSY TIMES