

SPECIALS

SATURDAY 23RD SEPTEMBER

STARTERS

tomato and roasted red pepper
soup
with freshly baked bread
4.00

sweet potato and coconut
spring rolls
served with ponzu dip, lime crème fraiche and shaved
oriental salad
5.50

mini fillet and chips
cheshire fillet steak with little chunky chips, shallot rings
and peppercorn sauce
7.00

MAINS

lemon and mascarpone
stuffed chicken
with buttered gnocchi, baby vegetables
and wholegrain mustard cream sauce
14.50

roasted rack of lamb
with buttered gnocchi, french beans, wilted spinach, black
olive tapenade and truffle oil
18.50

16oz chateaubriand
(2 people sharing)
served with homemade chunky chips & french beans in a
shallot and mint butter, pepper corn sauce and a red
wine, mushroom and pancetta gravy
23.50 per person

FISH

pan fried swordfish
with peperonata, sautéed potatoes and salsa verde
16.50

pan fried hake fillet
with a chorizo and potato hash, roast vine tomato &
almond sauce, wilted spinach and lemon oil
17.00

whole lemon sole
pan fried lemon sole, buttered new potatoes, samphire
and sauce veronique
18.50

whole grilled lobster
served with seasoned skinny fries, a mixed leaf salad
and garlic butter
35.00