

SPECIALS

FRIDAY 20TH JULY

STARTERS

COURGETTE AND STILTON PARMIGIANA

oven roasted courgette in a rich tomato ragu, with cropwell bishop stilton and parmesan, served with mini garlic bread
£6.00

SMOKED HADDOCK AND GRUYERE FISH CAKES

flaked haddock with spring onions, mashed potato and gruyere cheese, in Japanese breadcrumbs, with a shallot, lemon and dill sauce
£6.50

MAINS

16OZ CHATEAUBRIAND

(for two people sharing)
with home-made chunky chips, french beans with a shallot & mint butter, peppercorn sauce and a red wine, mushroom & pancetta gravy
£23.50 per person

FISH

PAN FRIED MACKEREL FILLETS

with slow baked tomatoes, and lemon cous cous, drizzled with salsa verde and topped with pine nuts
£15.50

WHOLE JERK SEA BREAM

chilli and garlic baked sea bream, with Caribbean dumplings and a sweetcorn and mango coleslaw
£17.50

WHOLE LEMON SOLE

with a fresh mussel and white wine cream sauce, buttered new potatoes and buttered asparagus
£18.00

DESSERT

ALBERT'S JELLY AND CREAM

homemade pimms jelly with fresh strawberries, blackberries and raspberries with shredded cucumber and mint, served with pouring cream
6.00