

SPECIALS

SUNDAY 19TH NOVEMBER

STARTERS

CRISPY POACHED DUCK EGG

with shaved black truffle, brioche soldiers and caramelised shallot cream

5.50

LIME CURED TUNA

chopped sashimi tuna, lime cured with garlic aioli served with sourdough crisps

7.00

MAINS

ROASTED RACK OF LAMB

with buttered new potatoes, french beans, wilted spinach, black olive tapenade jus and truffle oil

18.50

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

WHOLE GRILLED LEMON SOLE

with herb buttered new potatoes, samphire and sauce veronique

18.50

PAN SEARED TUNA LOIN

sashimi grade tuna loin marinated in garlic & thyme, served seared with an avocado, tomato & coriander salsa, sweet potato fries and chilli oil

17.00