

SPECIALS

SATURDAY 23RD SEPTEMBER

STARTERS

CHEF'S SOUP OF THE DAY

with freshly baked bread
4.00

MINI FILLET STEAK

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

SWEET POTATO AND COCONUT SPRING ROLLS

with ponzo dip dip, lime crème fraiche and
shaved oriental salad
5.50

MAINS

LEMON AND MASCARPONE STUFFED CHICKEN

with buttered gnocchi, baby vegetables and a wholegrain
mustard cream sauce
14.50

ROASTED RACK OF LAMB

with buttered gnocchi, 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, mush-
room & pancetta gravy
23.50 per person

FISH

PAN FRIED COD LOIN

with cyprus potatoes and tenderstem broccoli in a heritage
tomato and cockle broth
15.50

PAN FRIED HAKE FILLET

with a chorizo and potato hash, roast vine tomato & al-
mond sauce, wilted spinach and lemon oil
17.00

WHOLE GRILLED LEMON SOLE

with herb buttered new potatoes, samphire and sauce
veronique
18.50

WHOLE GRILLED LOBSTER

with seasoned skinny fries, a mixed leaf salad
and garlic butter
35.00