



Gourmet Evening

Friday 9th October 2026

Starters

- £6.00 Roast butternut squash soup with goats cheese & rosemary, served with wheaten (v)
- £9.50 Bang bang chicken with pickled carrot & cucumber salad, chilli, sesame & coriander
- £8.50 Roast beetroot & orange salad with toasted walnuts, rocket, pink pickled onion & an orange Dijon dressing (n, ve)
- £9.50 Portavogie prawns poached in garlic & herb butter, served with toasted sourdough

Mains

- £24.50 Slow cooked lamb shank with champ, honey roast carrot & parsnip, red current jus
- £21.50 Pan seared seabass fillet with crushed potatoes, tender stem broccoli & a creamy lemon & dill sauce
- £28.00 Char-grilled ribeye steak with twice cooked chips, sautéed green beans, Café de Paris butter & red wine jus
- £18.50 Chickpea falafel with lemon & herb cous cous, red pepper & tomato salsa, cucumber & mint yogurt sauce (ve)

Desserts

- £7.50 Sticky toffee pudding with toffee sauce & vanilla ice cream
- £7.50 Apple & blackberry Eton mess
- £9.50 Selection of cheeses with onion marmalade, grapes & oat cakes
- £8.50 Affogato – espresso shot, vanilla ice cream, caramel sauce & amaretti biscuits (n, vegan option available)

Corkage £3 per btl wine, 75p per btl beer, £6 per btl spirits
Please speak to our staff about any food allergies, intolerances or dietary requirements
v – vegetarian, n – contains nuts, ve – vegan

Please note this is a BOOKING ONLY evening
Call 02895 437060 to book