



LUNCH & DINNER, BED & BREAKFAST PACKAGE

12:00-15:00 18:00-21:00

TO START

SOUP OF THE DAY (GF)(DF)(VE)(V)

Served with crusty bread

PANKO FRIED CHICKEN FILLETS

Served with Garlic Mayo

RETRO PRAWN COCKTAIL

Served with Tomato Salsa, Iceberg, Cocktail Sauce and Lemon

SMOOTH DUCK LIVER PATE

Served with Onion Chutney, Rocket & Parmesan Salad & Brioche

SELECTION OF HOUSE BREADS (VE)(V)

Jersey butter, Olive Oil, Balsamic & Olive Tapenade

MAINS

BEEF LASAGNE

Layers of rich, Slow Cooked Beef Ragu, Creamy Bechamel Sauce, Served with Rocket & Parmesan Salad & Garlic Bread

CLASSIC FISH & CHIPS

Crispy Battered Cod served with Hand-cut Chips, Mushy Peas & Tartare Sauce

CHICKEN & MIXED PEPPER SKEWER (GF)

Served with House Slaw & Spiced Tomato Dip

ASSORTED WILD MUSHROOM RISOTTO (VE)(V)

Parmesan, Truffle Oil

CLASSIC GREEK SALAD (VE)(V)

Feta Cheese, Black Olives, Tomato, Cucumber, Red Onion, & Olive Oil

DESSERTS

CREME BRULEE

Served with a homemade biscotti

APPLE TART (V)

Served with vanilla Ice Cream

RICH CHOCOLATE BROWNIE (GF AVAILABLE)(V)

Served with Chocolate Sauce & Vanilla Ice Cream

SELECTION OF ICE CREAMS (V)

Served with Strawberry Sauce & Chocolate Flake

HOUSE CHEESE SELECTION (V)(GF)

4 Cheeses Served with Crackers, Onion Chutney, Walnuts & Honey