



**Wednesday 22<sup>nd</sup> February 2012**

**Dinner 7pm-10pm**

**All of our food is cooked to order so please bear with us during busy periods  
Please place orders and make payment at the bar  
Our menu may change so please see our blackboard for any replacement dishes**

Split Pea & Mint Soup £5.00

Smoked Ham Hock & Prune Terrine, Chutney, Cornichons & Toast £7.50

Fillets of Red Mullet, Watercress, Cherry Tomatoes, Green Beans & Crispy Parma Ham £8.50

Salt & Pepper Squid, Sweet Chilli Dip & Lime £9.00

Aubergine, Mozzarella & Basil Fritters, Rocket & Parmesan Pesto £7.50

Pappardelle, Wild Mushrooms, Peas, White Wine Cream & Parmesan £10.00

Char-grilled Bavette Steak, Chips, Salad & Parsley, Garlic & Shallot Butter £14.00

Fillet of Sea Bass, Chickpeas, Tomato, Peppers, Fennel, Spinach, Aioli & Lemon £14.00

Chicken Fricassée, Cep, White Wine, Mashed Potato & Greens £12.50

Roast Duck Breast, New Potatoes, Red Onion, Butternut Squash Puree,  
Greens Beans & Red Wine Gravy £13.50

Toasted Banana Bread, Vanilla Ice Cream, Toffee Sauce £5.00

Apple Tarte Tatin, Vanilla Ice Cream £5.00

Chocolate Brownie, Crème Fraiche & Chocolate Sauce £5.00

Cheese Plate: Cashel Blue, Ossau Iraty & St. Marcellin, Water Biscuits & Chutney £8.00

### **Pudding Wines**

<b>Marsala Superiore, Dolce Curatolo</b>	125ml	<b>£3.50</b>	Btl (750ml)	<b>£19.50</b>
<b>Monbazillac, L'Ancienne Cure 2009</b>	125ml	<b>£5.00</b>	Btl (375ml)	<b>£13.00</b>
<b>Banyuls, Les Clos de Paulilles 2008</b>	125ml	<b>£6.50</b>	Btl (500ml)	<b>£24.00</b>