



Fish Wednesday

15/11/17

*Every Wednesday Our Chefs Create an Imaginative Dish Using
Freshly Caught Fish – Enjoy with any Starter or Dessert for
Only £22*

Pan Fried Fillet of Gilt Head Sea Bream

Butternut Squash Puree, Parmentier Potatoes, Sage & Mushroom Crumb
with a Sauce Vierge

Enjoy with Any Starter or Pastry
(Tree or Mud Pie £2.50 Supplement)



Wine to Match?

PINOT GRIGIO “VILLA MOLINO” (ITALY)

Straw Yellow in Colour with Golden Hues.

A delicate bouquet on the nose with a stony palate. Fresh and well
balanced with good acidity. Perfect with fish!

With 10% off if you order a bottle (Exclusive to Fish Wednesday)

Only £25.20



SIRLOIN TUESDAY

Enjoy a Juicy 10oz Locally Sourced Sirloin Steak and a Glass of Wine, Pint of Beer or Soft Drink for Only £20

Vegan Alternative Available

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CURRY THURSDAY

On Thursdays Three of Our Chefs Compete to Create the Most Flavoursome & Aromatic Curry...

Choose One for £12 or Enjoy a Taste of All Three for £16
Add a Refreshing Tiger Beer for Only £2

All Served with Homemade Chapati & Lavender Infused Rice

SUNDAY LUNCH

Make yourself Comfortable and Indulge in a Three Course Sunday Lunch – and the best part? You can leave the washing up to us!

Three Courses Are Optional