



DINNER MENU

To Start

Salmon and prawn fishcakes, homemade tarter, carrot ribbons - £7

Tempura prawns, cucumber ribbons & thai dressing - £7

Brisket & red onion marmalade parcels & peppercorn sauce - £7.50

Baked brie with cranberry coulis, piri piri jam & toasted bread - £6.50 V

Soup of the day & fresh bread - £6 Ve

Mains

10oz fillet steak wrapped in pancetta served with roasted cauliflower cheese, asparagus, chunky chips & red wine jus - £28

Thai curry with chickpeas, peppers & spinach, moroccan rice & homemade flatbread - £13 Ve

Lemon sole with a thai mussel & prawn broth - £16

Sticky piri piri salmon, sweet potato fondant, tenderstem brocolli & beetroot hummus - £15

Teriaki belly pork, wasabi mash, thai sauteed greens & asparagus - £16.50

Brisket gyros served in a flatbread with feta & olive salad & fries - £16
(Go veggie and with Mediterranean filling of mixed peppers, courgettes - £14)

To Finish off

Cookie dough & vanilla ice cream - £6.50

Sophellies cheesecakes, chocolate sauce & meringues
(please ask server for flavours) - £6

Eton mess of the week (please ask server for todays flavour) - £5.50

Homemade chocolate brownie served with ice cream or custard - £6

V - Vegetarian

Ve - Vegan

GF - Gluten Free

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