



**Homemade focaccia with rosemary or garlic bread £2.50**  
**Black and green marinated olives £2.50**

**Starters**

SBR Double baked cheese soufflé

Butternut squash and coconut soup, spiked with chilli and lime

Chicken liver parfait flavoured with port and brandy, sweet pickled shallots, cornichons and toast

Pan fried local mackerel with spicy chorizo, pea puree and pea shoots

Mediterranean crevettes with homemade mayonnaise, lemon and buttered brown bread  
(£1.50 Supplement)

Toasted muffin topped with local asparagus a free range egg, Parmesan and white truffle oil

Slow cooked belly of pork with apple coleslaw and local brown shrimps

**Main courses**

Slow cooked beef in red wine sauce with chanteney carrots and a parsley ravioli

Pan fried breast of free range chicken with dauphine potatoes, new season leeks 'mocilla' and a grain mustard sauce

Moroccan style crispy duck with tagine vegetables, harrisa and a yogurt and cucumber relish

Suckling pig served with crackling, sautéed potatoes, spring cabbage, carrot puree and apple compote (£1.50 Supplement)

Cannon of lamb with grilled aubergine, sweet garlic puree, 24 hour cooked baby plum tomatoes and leaf spinach

Pan-fried fillet of hake with creamy new season leeks flavoured with cured bacon and waxy new potatoes

Roast butternut squash with Romano pepper, fragrant rice and spicy tomato sauce

**Side orders all £2.50**

Nigel's chunky chips

Homemade focaccia with rosemary or garlic bread

Carrot mash

Tempura of onion rings with parmesan

French style peas with lettuce and baby onions

**Two courses £18.95**

**Three courses £23.95**



### **Puddings**

Iced praline parfait with crème anglaise, toasted almonds and praline crisp

Poached rhubarb with vanilla bavarois, rhubarb granita and candied vanilla

Chocolate caramel delice with caramel bonbon, raspberry coulis, salted caramel sauce dark chocolate and sea salt sorbet

Caramelized pear flavored with star anis served with its own ice cream

Layered blueberry cheese cake

Homemade sponge lemon pudding with our own lemon curd and custard

Selection of English and French cheese with homemade chutney

Celery, grapes and biscuits

#### **LBV Port**

£4.25 50ml glass

#### **PX Pedro Ximenez sherry**

This rich dark sweet sherry has raisin and molasses flavours great with chocolate or poured over ice cream!

£4.25 50ml glass

**Jayne's homemade organic plum vodka £4.00 50ml glass**

### **Dessert Wines**

#### **Elysium Black Muscat**

Elysium is Greek for paradise

This dessert wine is deep red in colour and is great with vanilla, blue cheese or candle light

£6.95 glass 105ml £20.95 half bottle

#### **Chateau Theulet Monbazillac**

Luscious sweet wine made entirely from Semillon from the region next to Bordeaux  
Delicious with chesses or dessert

£5.95 glass 105ml £17.95 half bottle

#### **Tabali late harvest Muscat**

A delicate mid weight dessert wine from Chile lovely honey and papaya flavours

£5.50 glass 105ml £16.95 half bottle

### **Coffee/Tea**

Filter coffee £1.75, cappuccino £2.20, latte £2.20

Espresso £1.85, double espresso £2.20

Selection of English breakfast, earl grey, green tea, camomile, mint and fruit teas £1.75