

Chefs Creative Journey

Richard changes this menu Weekly, - every Saturday. It can also be seen on our Web Site

Starters

Bloody Mary Mussels

Pan Fried Mussels with a Tomato, Celery, Tabasco & Vodka Sauce Served with Half a Garlic Bread
£5.95

Confit of Duck Leg

Slow Roasted Duck Leg served with a Black Cherry Sauce
£5.50

Smoked Mackerel & Horseradish Pate

Smooth Smoked Mackerel topped with a Horseradish Butter
£4.95

Lamb Kebab

Tender Pieces of Marinated Lamb Served with a Mint Yoghurt & Pitta Bread
£5.95

Main Course

Beef Bourguignon

Slow Roasted Shin of Beef in a Rich Red Wine Sauce Topped with Pearl onions, Garlic & Bacon
£12.75

Grey Mullet

Whole Grey Mullet Oven Roasted with Garlic, Lemon & Thyme
£10.95

Sticky Thyme & Mustard Bacon Chop

Pan Seared Bacon Chop In a Thyme, Mustard & Orange Glaze
£9.95

Whole Plaice

Whole Grilled Plaice Topped with a Shrimp & Vermouth Sauce
£12.95

All main courses are served with fresh vegetables your choice of potatoes unless otherwise stated

A "Wine Time" Experience

Weekly, one Red & White from either the WINE WINDOW or the FINE WINE selection will be available to buy by the glass. Offered at a rate which may encourage you to try a new wine experience.

The wine, Karl selected this week is:-

RED **BEAUJOLAIS**

French Vivid Light Juicy Red, Breezy
Redcurrant Fruit & a Gentle Finish

<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
£2.90	£3.75	£5.00

WHITE

KLIPPENKLOP CHENIN BLANC
South African Full Ripe Apple Character
With a Youthful Spritz & Gentle Creamy
Finish

<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
£2.90	£3.75	£5.00