

EVENING PARTY SET MENU

£25.00pp Tuesday-Thursday / £30.00pp Friday & Saturday

STARTERS

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

SOUP OF THE DAY (V)

BRIE (V)

Breadcrumbs, deep fried and served with cranberry sauce.

MUSHROOMS IN STILTON (V)(GF)

Flat mushroom in stilton sauce.

DUCK NACHOS

Shredded duck topped with our own sweet & sour sauce, accompanied with sour cream, tomato salsa and diced red chillies.

BLACK EYED BEANS (V*)(GF)

Poached in olive oil with spinach, onions, tomatoes and olives on request.

MAIN COURSES

CHICKEN ELIZABETH (GF)

Strips of chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with saute potatoes, french beans and chantenay carrots.

KLEFTIKO (GF)

Shoulder of lamb slow roasted in extra virgin olive oil, garlic, oregano, lemon, tomatoes and bay leaves. Served with new potatoes and a greek salad.

BELLY OF PORK

Succulent pork and crispy crackling served on a bed of Kentish cider and apple sauce. Served with sauté potatoes and vegetables of the day.

(£2.00 surcharge).

WAGYU BEEF BURGER

A chunky superior quality beef burger, topped with red leicester, chipotle sauce and crispy sauteed onions. Served with chunky fries and homemade onion rings.

MUSHOUMI BURGER (V)

Portobello mushroom with halloumi cheese, salad and hummus. Served with chunky fries.

SALMON (GF)

Fillets of salmon, pan fried in butter, dill herbs and smothered in mild cheese cream sauce. Served with new potatoes and fresh vegetables of the day.

RIB EYE STEAK

12oz. Beautifully marbled, providing superb flavour. From british and irish cattle, hung for 7 days and 21 days matured. Served with fries and leaf salad. (£5.00 surcharge).

DESSERTS

KEY LIME PIE (V*)(GF)

Served with cream (available upon request)

TOFFEE & HONEYCOMB CHEESECAKE

Served with cream or cornish vanilla ice cream.

ALABAMA CHOCOLATE FUDGE CAKE

Served with a hot rich chocolate sauce.

CORNISH VANILLA ICE CREAM

FRESH STRAWBERRIES & CREAM (V)