



## November Menu

Homemade soup of the day (v)

Classic herb & bread crusted Guernsey crab cake,  
sweet chilli & plum sauce

Sauté spaghetti pasta, minced beef, tomato & basil bolognese sauce

Caesar salad, crisp cos lettuce, pancetta, egg,  
parmesan & anchovies (GF)

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Seared Angus rib-eye steak, white wine, mushroom chasseur reduction  
*£1.95 supplement* (GF)

Flame grilled pork loin cutlet, cognac cream, grain mustard &  
wild mushrooms (GF)

Grilled fillet of sea bass, citrus lemon, noisette butter with parsley (GF)

Cauliflower & caramelised red pepper Indian Balti seasoned stir-fry,  
steamed basmati rice (v) (GF)

*All served with vegetables and potatoes of the day*

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Sweets and desserts from the card

Various ice creams and sorbets

Cheese and biscuits with seasonal preserves

**2 courses - £15.50    3 courses - £18.95**

**Freshly brewed coffee or tea £1.75**