



Set Price Menu 2 Courses £12

Starters

Soup of the day with crusty bread
Asparagus & Gruyère risotto cakes, balsamic oil
Breaded goujons of local hake with lemon & caper mayo
Ham hock terrine with piccalilli & crusty bread

Mains

Deben mussels, lemon & parsley sauce, frites
Poached salmon & asparagus salad, new potatoes
Slow roast shoulder of lamb, roast pots, minted peas & broad beans
Roast chicken breast, tarragon mash & glazed carrots
Spinach, feta & pine nut tart, tomato & olive salad

Desserts

Banana & hazelnut parfait
Baked chocolate cheesecake
Lemon sponge pudding with custard
2 scoops of ice cream or sorbet (*ask server for current flavours*)

Noon - 6pm 21st - 25th May