



SEASONAL SPECIALS

BAKED STUFFED PEPPERS (PB)
*with rice, spinach, tomato & roasted vegetables. Topped with a
'cheese' hollandaise melted top, & served with a side salad*

SEAFOOD LINGUINI NERO
*scallop, octopus, squid, clams, crayfish tails, prawns &
mussels, bound in a saffron sauce*

ROASTED COD LOIN FILLET
*with new potatoes, warm dill, bacon & cucumber salad, &
lemon gel*

PAN FRIED SEABASS FILLET
*with a fricassee of baby squid, sun blush tomatoes & olives, &
served with dauphine potatoes*

**ROASTED NECK OF LAMB
FILLET**
*with potato rosti, mushroom & red wine jus, & a bean bacon
bouquet*

**BANGERS, BLACK PUDDING &
MASH**
*new forest sausages, served with creamed potato, garden peas &
a pot of thyme gravy*

CATCH OF THE DAY
locally caught, chef's own recipe seafood special

