



# S U P P E R C L U B

2 Course £9.95 3 Course £12.95 per person

Add a selected  
**BOTTLE  
OF WINE**  
**£12.50**  
Please ask

## TO START

### Chef's Homemade Soup of the Day

With fresh local bread and butter

### Beetroot & Feta Cheese Salad **V** **GF**

With a citrus dressing

### Smoked Mackerel Hot Pot

In a mild horseradish cream with a cheese and herb topping

## MAINS

### Slow Roasted Pork Loin

With black pudding mash, rich mustard cream sauce and side of greens

### Cod Fillet Roulade

With a prawn and asparagus sauce on a bed of dill-mashed potatoes with peas

### Fresh Chicken Breast Escalope

Cooked until golden in a panko crumb and served with a spicy tomato sauce, sautéed potatoes and dressed salad

### Spicy Moroccan Vegetable Stew & Dumplings **V**

## DESSERTS

### Vanilla Crème Brûlée **V** **GF**

With shortbread biscuit

### Crumble of the Day **V**

Served with custard or ice cream

### Chocolate Glazed Poached Pear **V** **GF**

With chantilly cream