



EVENING SPECIALS MENU

5:30PM - 8:45PM

Starters

Moules Marinière

Fresh mussels in a classic white wine, cream, garlic, shallot & parsley broth, served with warm sourdough toast (GFA) 10.95

Sautéed Wild Mushrooms

in a rich smoked garlic cream sauce, served on toasted focaccia (V) 8.95

Tempura King Prawn Tails

Lightly battered king prawn tail served with sweet chilli jam 10.95

Mains

Slow Cooked Pork Belly

Tender slow-cooked pork belly with creamy potato dauphinoise, charred baby leeks and a rich port wine reduction (GF) 21.95

Pan fried Seabass Fillet

Pan-fried seabass fillet served with lemon & herb potatoes, tenderstem broccoli, petit pois and vibrant salsa verde (GF) 23.95

Pan-Roasted Cod Loin

Flaky cod loin served on a creamy pea & asparagus risotto 24.95

Chicken Supreme

Pancetta and spinach-stuffed chicken supreme, served on a hearty Tuscan bean stew. 22.95

GF-gluten free GFA-gluten free available V-vegetarian