



seasonal fixed-price menu

TWO COURSES 19.95
THREE COURSES 22.95

Service charge not included

STARTER

SMOKED MACKEREL PATE
Pinney's of Orford Smoked Mackerel,
dressed mixed leaves, wholemeal bread

STILTON MUSHROOMS
in a cream sauce on a wedge of garlic toast,
sprinkled with crumbed Stilton

ROASTED ROOTS & FIVE BEAN SOUP
with crispy onion croutons

GRILLED TANDOORI CHICKEN TENDERS
Tandoori marinated chicken,
mango mayo, salad garnish

P.O.S.H PRAWN COCKTAIL
Port Out Starboard Home, Prawns, Mango
in a mild curry sauce, salad garnish + £3

CRUSTY BREAD ROLL & BUTTER + £1.50



MAIN

CURRIED CHICKEN BREAST
mild curry sauce

BAKED COD WITH LEMON CREAM SAUCE
tender juicy fish in a creamy lemon sauce

RUMP STEAK AND ALE PIE
traditional meat pie

ROASTED VEGETABLE & BUTTERNUT LASAGNE
layered with creamy cheese sauce

SLOW - COOKED LAMB SHANK
tender, fall off the bone lamb shank
rubbed with oregano, garlic & rosemary + £6

SIDES :

CRUSTY BREAD ROLL & BUTTER 1.50

CAULIFLOWER CHEESE 3.50

MAC CHEESE 3.50

GARLIC BREAD 3.50

main courses served with
steaming winter vegetables and
garlic buttered baby potatoes

DESSERT

TRIPLE CHOCOLATE BROWNIE
home-made white, dark & milk chocolate,
accompanied with cream

HIGH HOUSE FARM LOGANBERRY AND APPLE CRUMBLE
choose from cream or custard

HOME-MADE STICKY TOFFEE PUDDING
covered in a toffee sauce
and served with a vanilla custard

SALTED CARAMEL CHEESECAKE
Creamy cheesecake, topped with salted caramel,
served with cream

CHEESE SELECTION
served with biscuits,
ginger preserve & pickled onions + £3

