



# seasonal fixed-price menu

TWO COURSES 20.95  
THREE COURSES 23.95

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 + £4

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 + £4

