

set menu



Two courses £18.95

Three courses £20.95

SMOKED MACKEREL PATE

Pinney's of Orford Smoked Mackerel,
dressed mixed leaves

THAI-STYLE FISH CAKES

Fish, Coriander, Ginger & a hint of Chilli,
mixed leaves, sweet Chilli sauce

BROCCOLI & PEA SOUP

with minty ricotta

COARSE COUNTRY TERRINE

with baby cornichons and piccalilli
(also available as main course)

P.O.S.H PRAWN COCKTAIL

Port Out Starboard Home, Prawns, Mango
in a mild curry sauce, salad garnish + £3



CHICKEN -LEG CONFIT

with garlic and thyme - all time favorite

FILLET OF FRESH SALMON OVEN BAKED

Crusted with citrus, herbs
and crushed black pepper

BEST BEEF BURGER

homemade burger with your favourite toppings

ROASTED VEGETABLE & BUTTERNUT LASAGNE

Layered with creamy cheese sauce

ESPETADA - PORTUGUESE BEEF SKEWER

tender beef cuts marinate in garlic and bay leaves
with onion,pepper + £5

MAIN COURSES SERVED WITH ALLOTMENT SALAD and
GARLIC BUTTERED BABY POTATOES



CLASSIC CREME BRULEE

INDIVIDUAL POT OF CHOCOLATE & BRANDY MOUSSE

Dark chocolate, brandy, topped with a dollop of cream

HOME-MADE STICKY TOFFEE PUDDING

covered in a toffee sauce and served with a vanilla custard

BLUEBERRY CHEESECAKE

Creamy cheesecake, blueberry coulis,
topped with fresh blueberries

CHEESE SELECTION

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

Menu is subject to change, depending upon availability and quality of ingredients
If you require information about any ingredients or allergens
in our dishes, please ask a member of our team.