



Sample Dinner Menu 2026

Starters

Moules Mariniere £10.50

Tempura King Prawns with Mango, Chilli and Lime Salsa £8.50

Twice Baked Cheese Souffle £10.50

Goats Cheese, Poached Pear and Heritage Beetroot Salad £8.50

Mains

Moules Mariniere with Frites £15.50

Fillet Steak with Grilled Mushroom and Tomato, Chunky Chips and sauce Béarnaise £26.50

Rump of Dorset Lamb, Rosti Potato, Petit pois à la française and Red Wine sauce £24.50

Malaysian Fish Curry of Salmon and Prawn, served with Coconut Rice £18.50

Battered Fish and Chips, crushed Peas and homemade Tartare Sauce £18.50

Four Cheese Ravioli in Truffle Cream Sauce £18.00

Desserts

Crème Brûlée £8.50

Eton Mess £8.50

Warm Chocolate Brownie with Vanilla Ice Cream £7.50

Warm Treacle Tart with Clotted Cream £9.00

*Please let us know if you have an allergy or intolerance to any food.
Due to the wide range of ingredients used in our kitchen we cannot guarantee against
the risk of cross contamination of different allergens.
We have a comprehensive list of all foods available, highlighting the 14 key allergens if present.
This guidance document is readily available from any member of our team upon request.*