

# Evening Menu

Served Sunday to Friday

6.00pm – 9.30pm (Sundays 9.00pm)

## LIGHT BITES

**Ciabatta – Toasted Italian Bread filled with:**

<b>Steak</b> – Chargrilled Steak topped with Plum Tomatoes, Watercress, Smoked Cheddar Cheese and Mayonnaise	£13.00
<b>BLT</b> - Bacon, Lettuce, Guacamole, Tomatoes with a Dijon Mustard Mayonnaise Dressing	£7.75
<b>Halloumi Melt</b> - Halloumi, Sun Dried Tomatoes, Roasted Vegetables and Pesto Dressing	£7.50
<b>BBQ Mushroom (Vegan)</b> - Sliced Mushrooms, Caramelised Red Onions and Dairy-Free Cheese	£8.00

**Tortilla Wrap – A Soft Flour Wrap Filled with:**

<b>Aromatic Duck</b> – Sliced Duck with Hoi Sin Sauce, Cucumber, Red Cabbage and Spring Onions	£9.00
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The above are served with Crisps and a Salad Garnish

## SIDE ORDERS

Dish of Olives and Feta Cheese	£4.25
Mixed Leaf Salad	£3.00
Green Salad	£3.00
Chips	£3.00
Hand Cut Chips with Skin on	£3.25
Giant Onion Rings	£3.25
Garlic Ciabatta	£3.25
Melted Cheese and Garlic Ciabatta	£3.90
Sweet Potato Fries	£3.50

## STARTERS

### **Soup of the Day (Gluten Free option available)**

Freshly prepared and served with a Warm Roll £5.50

### **Avocado Bruschetta (Vegan)**

On Tomato Salsa £5.75

### **Potted Chicken Liver Pâté (Gluten Free option available)**

Smooth Chicken Pâté served with Toasted Onion Bread £5.75

### **Anti Pasti (gf)**

Of Olives, Feta Cheese, Sun Dried Tomatoes, Parma Ham and  
Marinated Mushrooms £5.75

### **Grilled Mackerel Fillet**

With Samphire, Roasted Cherry Tomatoes and  
Lemon Butter Sauce £6.00

### **Goats Cheese and Black Olive Tart**

With Basil Oil and Lemon Dressing £6.00

### **Mushroom, Spinach and Mozzarella Arancini Balls**

With Arrabiata Sauce £5.90

### **Chilli and Lime Crab Cakes**

On Tomato Compote with Rocket Leaves £6.25

### **Salad Niçoise**

Flaked Grilled Tuna, Anchovies, Soft Boiled Egg with  
Tomato, Lettuce and Olives £6.75

## MAIN DISHES

### **Fish Pie (gf)**

Cod, Prawns, Mussels and Salmon in a Creamy Mustard Sauce, topped with Buttery Mash and served With Seasonal Vegetables

£15.50

### **Grilled Sardines**

Cooked in Garlic and served on Roasted Sautéed Potatoes, Bell Peppers, Chorizo and Chargrilled Courgettes

£14.50

### **Sea Bass Fillet (gf)**

Grilled Sea Bass Fillet on Provençale Vegetables with Pesto Sauce and Minted New Potatoes

£16.75

### **Rack of Ribs**

With BBQ Sauce, Onion Rings, 'Slaw' and Hand Cut Chips

£13.50

### **Old Spot Sausages**

On Creamed Potato with Sticky Onion Sauce Served with Seasonal Vegetables

£14.50

### **Confit of Duck Leg**

On Braised Red Cabbage with Creamed Potato and Red Wine Jus

£15.00

### **Chicken Caesar Salad (Gluten Free option available)**

Chargrilled Chicken Breast served with Anchovies, Parmesan and Croutons

£14.50

### **Aubergine Parmigiana (Vegan and Gluten Free option available)**

Made with Tomatoes, Oregano and Mozzarella Served with Garlic Bread and Rocket Salad

£14.50

### **Greek Salad**

Feta Cheese, Olives, Diced Plum Tomatoes, Cos Lettuce, Red Onion and Peeled Cucumber finished with Extra Virgin Olive Oil

£13.00

## MAIN DISHES

### **Aberdeen Angus Beef Burger**

190g Beef Burger in a Brioche Bun with Fries, topped with Cos Lettuce, Plum Tomatoes, Pickled Gherkins,

Red Onions and French's Mayonnaise £15.00

**Or** Topped with Smoked Cheddar, Caramelised Onion and

Garlic Mayonnaise £15.00

### **Green Vegetable Katsu Curry (Vegan)**

Served with Basmati Rice £13.50

### **Plant Based Burger (Vegan)**

Topped with Plum Tomato, Red Onions, Cos Lettuce and

Served with Sweet Potato Fries £14.50

### **Coconut Cream Aubergine Curry (Vegan)**

Served with Sag Aloo and Rice £14.00

### **Ham, Egg and Chips (Gluten Free option available)**

Our Own Cooked Ham, Hand Cut Chips and

Two Fried Free-Range Eggs £13.00

### **Cromer Crab Salad**

With Lemon Mayonnaise, Brown Bread and Butter and

Minted Potatoes (when available) £15.00

### **8oz Rib Eye Steak**

Served with Roasted Cherry Vine Tomatoes, Flat Mushroom,

Onion Rings and Fries £20.00

### **8oz Sirloin Steak**

Topped with Roasted Peppers and served with

Red Wine Sauce and Hand Cut Chips £22.00

### **Chicken Carbonara**

Pan-Fried Breast of Chicken served on Tagliatelle with

Pancetta, White Wine and Cream Sauce topped with

Parmesan Shavings £15.00

### **Selection of Seasonal Vegetables**

To Compliment any Course

£3.40

## DESSERTS

<b>Raspberry and White Chocolate Crème Brûlée</b> With Chocolate and Hazelnut Biscotti	£6.00
<b>Baked Banana Sponge</b> With Butterscotch Sauce and Clotted Cream	£5.90
<b>Baked American Lemon Cheesecake</b> Served with Blackberry Sauce and Blackberry Ripple Ice Cream	£5.90
<b>Traditional Bakewell Tart</b> On Mixed Berry Coulis with Vanilla Seed Ice Cream	£5.90
<b>Apple and Blackberry Crumble (Gluten Free option available)</b> With Vanilla Custard	£5.80
<b>Blackcurrant Delice (Gluten Free and Vegan)</b> Served with Coconut Ice Cream and Mixed Berry Coulis	£5.90
<b>Selection of Ice Cream and Fruit Sorbets</b> Please see additional Menu	£5.40

(gf) suitable for Gluten Free – some accompaniments can be removed to make further dishes free from Gluten

Foods on this Menu may contain Allergens, please ask a member of staff as a comprehensive list is available

Our Kitchen is not a Nut Free or Gluten Free Zone

## HOT DRINKS MENU

Cafetière of Coffee, per person		£3.20
Americano		£2.50
Cappuccino	Standard	£3.00
	Large	£3.30
Espresso	Single	£2.10
	Double	£2.85
Café Latte		£3.80
Mocha		£3.40
Tea, per person		£2.20
Herbal or Fruit Tea		£2.00
Hot Chocolate	Standard	£3.00
Deluxe with Cream and Marshmallows		£3.50

## HOT LIQUEUR SELECTION

Calypso Coffee with Tia Maria		£5.50
Desert Island Coffee with Malibu		£5.50
Irish Coffee with Jameson's Whisky		£5.50
Jamaican Coffee with Lamb's Dark Rum		£5.50
Russian Coffee with Smirnoff Vodka		£5.50
Parisian Coffee with Courvoisier Brandy		£5.70
Highland Coffee with Drambuie		£5.95
Italian Coffee with Amaretto		£5.70
Seville Coffee with Cointreau		£5.75
Latte Coffee with Baileys & Steamed Milk		£5.75
Cointreau Hot Chocolate		£5.70
Baileys Hot Chocolate		£5.80