

Chef's Specials

Moules a la crème (starter) £5.95

Steamed moules with white wine onions and bay leaves

Grilled sardines (starter) £5.95

Four grilled sardines with garlic butter

HOT AVOCADO £6.30

Hot avocado with prawns white wine cream then gratin with mozzarella cheese

Coquille st Jacques (starter) £7.20

Fresh scallops with brandy mushrooms creamy sauce with mashed potatoes

Scallops and bacon (starter) £7.10

Scallops wrapped in bacon served with garlic butter

Half Lobster and fillet steak £23.50

Half lobster and fillet steak served with garlic butter and rice

Monkfish thermidor £13.95

Pan fried monk fish with brandy cream garlic and English mustard served with rice

Calves liver £11.95

Pan fried liver with crispy bacon grilled tomato and onions

Veal a la crème £12.95

Escallops of veal pan fried with lovely mushroom sauce

Sea bass Pescatore £12.95

Sea bass fillet grilled with king prawns and garlic butter

Large T. bone steak £15.95

Charcoal grill served with garlic butter olive oil or pepper sauce

Beef Stroganoff £13.95

Tender pieces of beef in onions mushrooms and pickles sauce

Rib Eye steak Rossini £13.95

Rib eye Steak with a combination of pate and marsala wine

Lamb Shanks £11.95

Lamb shanks in his on juice served with mash potatoes

Breast of duck £13.95

Breast of duck served with orange sauce or pepper sauce

TUNA STEAK £12.95

FRESH TUNA STEAK SERVED WITH ONIONS AND TOMATO SOUCE

Catch of the day

(Local) Grilled Dover sole £19.95

(Local) Whole grilled Lobster or thermidor £25.00

(local) Whole charcoal grilled Sea bass with lime £15.95

All chef's special are served with new potatoes salad or French fries