



February Dinner.

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| Bread with Cold pressed Rapeseed Oil or English Butter | £1.75 |
| TLC Marinated Olives | £2.00 |
| Paprika Roast Almonds | £2.00 |

Starters

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| Curried Parsnip Soup with Parmesan Toasts | £4.50 |
| Crisp Fried Devilled Whitebait with Tartare sauce | £4.70 |
| Half a pint of Atlantic Prawns with Aioli | £5.50 |
| Chicken Livers with Rocket, Pancetta and aged Balsamic | £6.00 |
| Smoked Salmon, Beetroot, Capers & Crème Fraiche on Blinis | £6.50 |
| Baked Camembert Rustique with Pink Fir Potatoes & Cornichons (for two to share) | £12.00 |

Main Courses

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| Jerusalem Artichoke Pithivier with Kale and Sauteed Potatoes | £9.50 |
| Clam Linguine in White Wine and Parsley, Garlic and Chilli | £10.50 |
| Pheasant cooked in White Wine, Savoy Cabbage & Pancetta with Potato Gallett. | £11.00 |
| Braised shin of Beef with Mashed Butter Beans | £12.00 |

Dessert

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| Sticky Toffee Pudding with Vanilla Ice Cream | £4.50 |
| Rhubarb and Almond Tart with Chantilly Cream | £5.00 |
| Cheeseboard with Quince Jelly | £6.50 |

All Prices include VAT at 17.5%. We do not add service charge so please feel free to tip if you have enjoyed your meal.

Our cafe by the water.