

DINNER MENU

TWO COURSE £22.00 THREE COURSES FOR £24.95

MURRAY'S FISH SOUP

CRAB PATE WITH CIABATTA MELBA TOAST

DEEP FRIED SALT AND PEPPER SQUID  
WITH PESTO MAYONNAISE

SMOKED SALMON & KILN SMOKED SALMON  
WITH BABY LEAVES & MARIE ROSE DRESSING

ANTIPASTO SALAD  
AIR DRIED HAM, CHORIZO, & SALAMI MILANO  
WITH BLACK OLIVES & RED ONION

COURGETTE AND ROCKET SOUP

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SALMON FILET WITH SAMPHIRE & LEMON BUTTER

BAKED SMOKED HADDOCK & SPINACH MORNAY

PLAICE FILET WITH WILD MUSHROOM & TRUFFLE OIL  
SAUCE

COD FILET WITH PRAWN & LOBSTER SAUCE

BRITISH RUMP STEAK  
WITH PEPPER SAUCE OR GARLIC BUTTER

CHICKEN SUPREME WITH ROASTED CHERRY TOMATOES,  
GOATS CHEESE & PESTO SAUCE

SPINACH & RICOTTA CANNELLONI WITH ROCKET SALAD

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CRÈME BRÛLÉE  
WITH RASPBERRY SORBET & SHORTBREAD

HANDMADE CHOCOLATE BROWNIE WITH  
ISLE OF WIGHT CHOCOLATE BROWNIE ICE CREAM

WARM APPLE FLAN WITH ISLE OF WIGHT VANILLA ICE  
CREAM

BAKED VANILLA CHEESECAKE & BLACKBERRY COMPOTE  
*GF*

HAND MADE LEMON MERINGUE  
WITH GIN & TONIC SAUCE & LEMON CURD ICE CREAM

OR

CHEESE