
WINE NIGHT 2026

Oriental Crab Cakes

Homemade Japanese-inspired ginger and lime crab cakes, served with a mixed dressed salad and tartar dressing on the side (V)

Tarta Lorena

Homemade ham and chorizo savoury tart, served with a mixed dressed salad and tomato chutney

Pantry Soup

Carrot and coriander soup, with a hint of fresh orange, served hot with a slice of our famous ciabatta garlic bread (V)

Summer Sizzler

Marinated pork shoulder, precision slow cooked, then pan-fried with homemade barbeque sauce. Served with a mixed, dressed salad and chunky chips

Norwegian-style Warm Salmon Salad

Salmon fillet, pan-fried in garlic butter. Served on a bed of mixed salad, with pickled cucumber and red onion slices. Finished with a drizzle of dill vinaigrette (V)

Sophie's Special

A starter portion of both our Billy Goat in a Coat- Deep fried goats cheese with salad and tomato chilli jam; and Veggie Bruschetta- Char-grilled butternut squash, red onion, peppers and cherry tomatoes, sautéed in garlic butter and served hot on toasted garlic ciabatta, finished with hummus and Pesto (V)

Glazed Lemon and Passion Fruit Tart

Served with creamy coconut ice-cream

Eton Mess

Fresh summer berries layered with Strawberry coulis, Chantilly cream and meringue pieces

Tiramisu

Homemade almond, coffee and Disarrano Tiramisu, with a hint of sherry and a drizzle of pistachio sauce. Finished with a French Macaron

To Finish

Chocolate Petit Four and dessert wine

Freshly ground coffee or tea