

Oyster & Otter

THREE COURSES

£19.50

STARTERS

Soup of the day with bread and butter(v)

Crispy chicken taco with guacamole, sour cream and chipotle chilli jam

Courgette and carrot fritters with slow roast cherry tomatoes and pesto (ve)

Prawn cocktail with punchy cocktail sauce and crisp apple salad

Sticky jerk spiced baby back ribs, pineapple and mint salsa

MAINS

Loch Duart salmon skewers, soy and lemongrass with kimchi noodles

6oz gammon steak with fried egg, grill garnish and proper chips

Crispy katsu tofu, shredded veggies and coconut rice (ve)

Goan king prawn curry, coconut rice and grilled flatbread (£3 supplement)

10oz Rib-Eye steak, confit mushrooms and grilled tomatoes, chips (£5.50 supplement)

SUNDAY ROASTS

Served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and gravy

Beef topside

Half roast chicken

Beef sirloin (£3 supplement)

DESSERTS

Steamed syrup sponge with proper custard

Lemon posset, blueberry compote and shortbread

Chocolate fudge pudding, vanilla ice cream and caramel sauce

Ice cream selection with raspberry sauce

Please inform us if anyone in your party has a food allergy before ordering.

V – Vegetarian. VE – Vegan. Please ask to see the gluten free menu.