

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)

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.*