



Dinner Menu

Starters 6.00

King prawns marinated in garlic, parsley & chilli, served in a sizzling pan with bread

Baked Camembert cheese with cranberry sauce and a selection of crudités

Portobello mushroom stuffed with salsa on a bed of peppery rocket

Panko breaded chicken wings with a roast pepper & pistachio dip

Soup of the day

Something from the sea 14.00

Beer battered Fish & Chips with tartare sauce

Pan fried John Dory fillet with fried anchovies and a caper & lemon butter

Grilled swordfish steak with chilli & mango salsa and baked spiced rice

Hot off the grill 14.00

Grilled lamb cutlets with mint & pea puree on a bed of spiced red cabbage

28 Day matured rib-eye steak, chorizo butter and homemade chips

Beef or chicken fillet burger with onion jam on a brioche bun with chips

The main event 14.00

Potato, leek and cheese crumble served with mixed seasonal vegetables

Baby back pork ribs with chips and an Asian styled coleslaw

Timmy's pie of the week, mustard mash and three onion gravy. Meat & veg options

Lamb kofta salad drizzled in minted yoghurt

Hot smoked salmon nicoise salad

Mixed roast vegetable salad with a herb dressing and feta cheese

Sides 4.00

Chips, market salad, seasonal greens, truffle chips with parmesan cheese

Desserts 4.50

Mango cheesecake with a passion fruit coulis

Belgian waffle with vanilla ice cream and chocolate sauce

Summer berry Eaton Mess

House made ice cream 2 scoops 4.00 3 scoops 4.50

£1 for Bottomless bottle of filtered & chilled still or sparkling water? Yes please!!

All foods may contain traces of nuts and other allergens; please advise your waiter of any allergies before ordering and ask to see the allergen information.

A discretionary 12.5% will be added to your bill. This goes directly to the staff in Made.