

MENU OF THE DAY

(sample only, menu changes daily)

Starters

Soup of the day

Beetroot & walnut salad with feta cheese and a balsamic vinegar glaze dressing

Frolics king prawn bloody Mary cocktail salad

Whitebait served with lemon mayonnaise

Pork bonbons served with apple sauce

Deep fried goat's cheese served with onion marmalade

Special starters of the day (subject to availability):

Chicken skewers coated in Panko bread crumbs served with garlic mayonnaise

Garlic mushrooms served with crostini's and feta cheese sauce

Mains

Pan roasted chicken breast served with mash potato, fine beans and tomato beurre blanc sauce

Braised pork belly with mash potato, carrots and whole grain mustard jus

Pan fried sea bass, new potatoes, fine beans, carrots and lemon beurre blanc sauce

Glamorgan sausages served with mash and red wine sauce (v)

Special Mains of the day (subject to availability):

House Crab cake with French fries, tomato, chili and parmesan cheese sauce (£3.95 suppl.)

King prawn Linguini with courgettes, chili, garlic, shallots and a white wine sauce (£3.95 suppl.)

Frolics style beef Stroganoff served with French fries (£3.95 suppl.)

Pork tenderloin wrapped in bacon with mash potato, green beans, feta cheese and mixed peppers salsa, smoked paprika and beurre blanc sauce (£3.95 suppl.)

Desserts

Sticky toffee pudding with toffee brandy sauce and ice cream

Lemon and strawberry meringue roulade served with sorbet

Mango pannacotta served with raspberry coulis and sorbet

Frolics Tiramisu served with ice cream

Bread and butter pudding with toffee brandy sauce served with ice cream

Plum crumble served with ice cream

Selection of sorbets

Discounted menu £17.95 for 2 courses (usually £22.95)

Discounted menu £22.95 for 3 courses (usually £27.95)

Ala carte

(not included on the menu above)

Starter

Pan fried scallops served with parsnip puree, pork belly and homemade parsnip crisps – £11.95

Mains

Pan fried fillet steak topped with garlic and herbs butter, French fries, fine beans, cherry tomatoes and peppercorn brandy sauce **£28.95**

All prices include VAT.

Please be advised that nuts are used in our kitchens. Please note due to the size of our kitchen we can't guarantee 100% free of allergens. If you do have any dietary requirements, please let us know.