

### *to start....*

Soup of the Day	5.00
Mini tin loaf	
Porcini Ravioli	7.00
Mushroom   ricotta   garlic tomato & basil sauce	
Chicken Yakitori Skewers	7.00
Cajun spice dip   garden leaf	
Duck & Chicken Liver Parfait	7.00
Caramelised apple   toasted brioche   garden leaf	
Saffron Mushrooms	7.00
Mushrooms   garlic   cream   crusty bread	

### *roasts....*

Roast Sirloin of Beef	16.50
Yorkshire pudding   chateau potatoes   homemade gravy   seasonal vegetables	
Roast Pork	16.50
Chateau potatoes   crackling   apple sauce   homemade gravy   seasonal vegetables	
Roast lamb	16.50
Chateau potatoes   homemade gravy   mint sauce   seasonal vegetables	

Pesto Salmon	17.50
Pan fried salmon   red pesto cream   sweet potato fries   garden leaf salad	
Calamarata Pasta	15.50
Pasta rings   red pesto & sundried tomato sauce   goats cheese   basil garnish	
Chicken Pancetta	17.50
Chicken supreme   pancetta   sundried tomato   chicken pâté   golden potatoes   shallot chicken jus	
Beef Bourguignon	17.50
Daube of beef   garlic pomme puree   crispy onions	

### *salads....*

Caesar	15.00
Grilled chicken breast   crispy lettuce   anchovies   herb croutons   Caesar dressing   crusty bread	
Salmon & Prawn	15.00
Smoked salmon   prawns   mixed leaf salad   tomato   cucumber   red onion   peppers   Marie-rose sauce   crusty bread	
Ham, Beef or Cheddar Cheese	15.00
Mixed leaf   tomato   cucumber   pepper   red onion   coleslaw   crusty bread	

## *steaks....*

16 oz T-Bone	One side a tender fillet, the other a flavoursome sirloin	24.95
12 oz T-Bone	One side a tender fillet, the other a flavoursome sirloin	21.95
8 oz Fillet	The most tender of steaks	24.95
8 oz Sirloin	A delicate flavour with firmer texture	23.95
8 oz Rump	Firm texture & rich flavour	19.95

All steaks are cooked to your preference and served with chips, tomatoes & mushrooms

## *saucses....*

Peppercorn	2.00
Blue cheese	2.00
Béarnaise	2.00

## *sides....*

Artisan bread with balsamic oils	3.50
Parmentier potatoes with herbs & garlic	3.95
Cauliflower & broccoli spears with blue cheese	3.95
Twice cooked chips	3.50
Goats cheese & beetroot salad	3.95
Mixed olives	2.95

## *desserts....*

Please ask your server for our list of delicious daily desserts

## *dessert cocktails.....*

Berry Rum Floater	7.00
Old J Silver vanilla & lime rum with sparkling strawberry, raspberry & black pepper topped with vanilla pod ice cream	
Espresso Martini	7.00
Cold espresso coffee   vodka   coffee liqueur	

## *coffee & hot drinks.....*

Americano	£2.25	Mocha	£2.85
Latte	£2.45	Deluxe Mocha	£3.30
Cappuccino	£2.45	With marshmallows and squirty cream	
Espresso	£2.25	Pot of Tea	£2.45
Double Espresso	£2.85	Hot Chocolate	£2.45
Macchiato	£2.25	Deluxe Hot Chocolate	£3.90
		With marshmallows and squirty cream	
Extra coffee shot	0.50p		
Add a flavour	0.80p		
Vanilla, Hazelnut, Caramel, Honeycomb, Chocolate Cookie			
Add a liqueur	£2.20		
Jamesons, Courvoisier, Old J Spiced Rum, Baileys, Tia Maria, Ameretto			