

STARTERS

Soup of the Day £5.95
Chefs special homemade soup | mini tin loaf

Thai Fishcakes £7.50
Cod & prawn fishcakes | sweet chilli dip | garden leaf salad | lemon

Asparagus Spears Chefs Recommendation £8.00
Grilled asparagus spears | poached egg | Hollandaise sauce | lemon

Pate & Croutes £7.50
Hog roast pork & apple pate | apple chutney | garden leaves | sourdough croutes

MAIN COURSE

Sicilian Chicken Chefs Recommendation £18.50
Pan fried chicken fillet | sautéed potatoes, red onions, tomatoes & red peppers | fresh mango salsa | crispy onions | fresh coriander

Squid Ink Pasta £18.50
Squid ink taglierini pasta | smoked salmon, king prawn & mussels | lemon & dill le blanc sauce

Pappardelle Pasta Chefs Recommendation £15.95
Ribbon pasta with a creamy wild & button mushroom sauce | olive oil drizzle | grated parmesan | tarragon

Beef in Guinness £18.50
Daube of beef braised in a rich dark Guinness sauce | caramelised onion mash | chantenay carrot

Chilli Salmon £18.50
Steamed salmon fillet | pak choi, cherry tomato, asparagus & coriander sautéed with new potatoes | sweet chili & garlic sauce

Mushroom Bourguignon Chefs Recommendation £15.95
A very rich dish made with a variety of wild & button mushrooms, silverskin onions, chestnuts, carrots & celery | buttered mash potatoes

SUNDAY ROASTS £14.95

served with chateau potatoes, homemade gravy & seasonal vegetables

Sirloin of Beef & Yorkshire pudding

Roast Chicken with Sage & Onion Stuffing

Roast Leg of Lamb

GRILL

served with: twice-cooked chips, balsamic tomatoes & button mushrooms

8oz Fillet steak £25.95

10oz Rib eye steak £27.95

6oz Sirloin steak £19.95

8oz Gammon steak with fried egg £16.95

16oz T-bone steak £27.95

Sauces £2.00

Peppercorn sauce, blue cheese sauce, Béarnaise sauce

SIDES

Tomato, feta & watermelon salad	£4.00	Salt & pepper squid	£6.50
Beetroot & blue cheese salad	£4.00	Black pepper mashed potato	£3.50
Mozzarella & avocado salad	£4.50	Button mushrooms in butter	£4.00
Chunky chips	£3.50	Sliced bread & butter	£0.95

DESSERTS

Raspberry Roulade	£7.50	Chocolate Crème Brûlée	£7.50
Roulade of fresh raspberries, meringue and cream with a rich chocolate sauce		Creamy chocolate French custard dessert with a crisp caramel topping & salted caramel ice cream	
Black Forrest Gateaux	£7.50	Fresh Fruit Salad	£5.50
Moist chocolate sponge layered with dark cherries in rich syrup, double cream and chocolate shavings		A selection of fresh seasonal fruit served with fresh cream	
		Selection of Ice Cream or Sorbet	£5.50
		Please ask your server for today's selection	

DESSERT COCKTAILS & COFFEES

Berry Prosecco Float	£7.00	Floater Coffee	£6.00
Strawberries, blueberries & raspberries in Prosecco with a sorbet float		Double espresso with a choice of liqueur topped with fresh cream	
Affogato Coffee	£7.00	Pineapple Buttered Rum	£6.00
Double espresso, Tia Maria & vanilla ice cream topped with Baileys Irish cream		Over-proof pineapple rum (65%) with warm pineapple juice & melted butter	

Most dishes can be adapted to be gluten free, please ask your server for more information