

STARTERS

Soup of the Day	£5.95	Asparagus Spears	Chefs Recommendation	£8.00
Chefs special homemade soup mini tin loaf		Grilled asparagus spears poached egg Hollandaise sauce lemon		
Thai Fishcakes	£7.50	Pate & Croutes		£7.50
Cod & prawn fishcakes sweet chilli dip garden leaf salad lemon		Hog roast pork & apple pate apple chutney garden leaves sourdough croutes		

MAIN COURSE

Sicilian Chicken	Chefs Recommendation	£18.50	Beef in Guinness	£18.50
Pan fried chicken fillet sautéed potatoes, red onions, tomatoes & red peppers fresh mango salsa crispy onions fresh coriander		Daube of beef braised in a rich dark Guinness sauce caramelised onion mash chantenay carrot		
Squid Ink Pasta		£18.50	Chilli Salmon	£18.50
Squid ink taglierini pasta smoked salmon, king prawn & mussels lemon & dill le blanc sauce		Steamed salmon fillet pak choi, cherry tomato, asparagus & coriander sautéed with new potatoes sweet chili & garlic sauce		
Pappardelle Pasta	Chefs Recommendation	£15.95	Mushroom Bourguignon	Chefs Recommendation £15.95
Ribbon pasta with a creamy wild & button mushroom sauce olive oil drizzle grated parmesan tarragon		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