



Sample Menu

To Begin

<i>Fresh Homemade Soup of the Day with Crusty Bread</i>	<i>£5.95</i>
<i>Deep Fried Camembert with a Chilli Jam</i>	<i>£5.75</i>
<i>Smoked Salmon & Horseradish Cream</i>	<i>£6.50</i>
<i>Ham Hock Terrine, Onion Chutney, Brioche toast</i>	<i>£5.75</i>
<i>Mussels in a Rich Cream Sauce with Crusty Bread</i>	<i>£7.95</i>

Main Course

<i>Wrapped Roasted Pork Fillet on Creamed Potatoes with a Rich Course Grain Mustard Sauce</i>	<i>£16.95</i>
<i>Pan Seared Fillet of Beef on a Pate Crouton with a Red Wine Reduction</i>	<i>£27.95</i>
<i>Grilled Supreme of Chicken with a Garlic and Bacon Cream Sauce</i>	<i>£15.95</i>
<i>Roasted Rump of Lamb with a Rosemary & Garlic Crust and a Port Redcurrant Sauce</i>	<i>£21.95</i>
<i>Grilled Rib Eye Steak, Triple Cooked Chips, Portobello Mushroom</i>	<i>£24.50</i>
<i>Baked Salmon Supreme with our Own Nicoise Salad Drizzled with Balsamic Glaze</i>	<i>£18.95</i>
<i>Our Own Beer Battered Catch of the Day with Chips & Pea Puree</i>	<i>£16.95</i>
<i>Rice Pepper Onion Mushroom Stir-Fry with a Satay and Chilli Sauce</i>	<i>£15.95</i>

Desserts

Unfortunately our desserts contain calories..... somethings are just unavoidable

<i>Cranberry and Ginger Cheesecake with Vanilla Ice cream</i>	<i>£5.25</i>
<i>Tiramisu Teardrop with Coffee Latte Ice cream</i>	<i>£5.75</i>
<i>Belgian Chocolate & Raspberry Torte with Whipped Cream</i>	<i>£5.95</i>
<i>Rich Spiced Fruit Sponge with a Rich Sauce Anglaise</i>	<i>£5.50</i>
<i>Cheese Board with Celery Biscuits Grapes and a Glass of Port</i>	<i>£14.95</i>

Some of our foods contain allergens.

Please speak to a member of staff for more information