



STARTERS

Homemade soup of the day with croutons (v)	£5.25
Grilled goats cheese on a pesto salad (v)	£6.50
Smooth chicken liver pate with toasted brioche and onion chutney	£6.95
Fan of galia melon with kiwi, crushed strawberry and a light mint syrup (v)	£6.50
Pan fried cod fishcakes with sweet chilli sauce	£7.00
Parma ham and black olive salad with croutons and a blue cheese dressing	£7.00
Smoked salmon with ricotta cheese and Melba toast	£7.25
Butternut squash and feta cheese tartlet on a rocket salad with a basil dressing (v)	£6.25
Chilled chicken roulade laced with sun blushed tomatoes served with onion marmalade	£7.15
Salt cod pate with sun blushed tomato salad and Melba toast	£6.25

MAINS

Grilled chicken with creamed parsnip, red wine sauce and homemade chips	£12.95
Beef and ale pie with creamy mashed potato and fresh vegetables	£13.25
Herb crusted salmon fillet on saffron potatoes with a creamy chive sauce and fresh vegetables	£13.95
Battered haddock fillet with mushy peas, tartare sauce and homemade chips	£11.95
Warm wild mushroom and spinach tart with new potatoes and rocket salad (v)	£9.95
Classic fish pie topped with creamy mashed potato, served with fresh vegetables	£13.95
Homemade 4oz beef burger topped with chicken, bacon and cheese served in a seeded bun with homemade chips and side salad	£12.25
Seafood risotto topped with crème fraiche, served with a side salad	£12.50
Mushroom, celery and brie Wellington on a tomato and basil sauce with new potatoes and salad (v)	£12.95
Medallions of pork fillet with roast new potatoes, fresh vegetables and a creamy mushroom and wholegrain mustard sauce	£14.95
Braised lamb shank on Parmesan mash, with roast butternut squash and rosemary gravy	£16.95

STEAK YOUR WAY choose your steak 10oz sirloin £14.95 10oz rib-eye £14.95

WITH your choice from chips, jacket, mash, new potatoes or basmati rice

ADD EITHER fresh vegetables, salad or mushroom and tomato

FINALLY choose your sauce from peppercorn, brandy or rosemary gravy

(Please note price includes potato option, accompaniment and sauce choices)

SAMPLE SET PRICE MENU

Goats cheese and leek terrine

Pear and walnut salad with blue cheese

Prawn cocktail with brown bread and butter

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Roast topside of beef with Yorkshire pudding, roast potatoes and gravy

Baked haddock fillet topped with a herb crumb, served with creamy mashed potato and a white wine sauce

Mushroom and spinach tagliatelle served with garlic bread

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Chocolate orange gateaux with fruit sauce

Blackforest profiteroles coated in chocolate served with whipped cream

Chocolate fudge cake served clotted cream

2 courses £17.00 3 courses £20.00

FOR BOOKINGS PLEASE CALL 01249 652615