

Sample Menu

Starters

Chef's freshly prepared leek and asparagus soup

Smooth chicken liver pate served with toasted ciabatta and a red onion marmalade

Tempura battered king prawns served with dressed salad leaves and a sweet chilli dressing

Roasted goat's cheese sat on a bed of beetroot and rocket leaves served with a tomato and chilli chutney

Beer battered black pudding coated with a mustard sauce

Main Courses

*Traditional roast beef served with roast potatoes and Yorkshire pudding coated with a rich beef gravy **(Sundays only)***

*Medallions of fillet steak served with chunky chips and a peppercorn sauce £3.00 supplement charge **(not available on early bird menu)***

Oven braised shank of lamb sat on a bed of minted mash coated with a redcurrant and port jus

Supreme breast of chicken wrapped in parma ham served with sautéed potatoes coated with a chilli and mint glaze

Pan seared fillet of salmon served with dauphinoise potatoes coated with a watercress sauce

Leek, olive and feta cheese tartlet served with a rocket leaf salad and chunky chips

All main courses are served with a selection of vegetables

Desserts

Sticky toffee pudding served with a rich toffee sauce and vanilla ice cream

Lemon and blueberry tart

Raspberry and white chocolate cheesecake

Mixed berry and Vanilla pannacotta

Sherry Trifle

freshly brewed filter coffee / tea and chocolate mints £2.00

Please note this is a Sample menu only and may differ from the menu being offered at the time of reserving your table as our menus change regularly.

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs