

## RESTAURANT MENU

*(available from 6:00PM to 9:00PM)*

### STARTERS



#### **CHEF'S SOUP OF THE DAY**

SERVED WITH GARLIC CROUTONS

£4.25

#### **CHICKEN LIVER & BRANDY PATE**

SERVED WITH WARM TOAST AND APRICOT & PISTACHIO CHUTNEY

£4.50

#### **SMOKED SALMON & PRAWN FISHCAKE**

WITH A LEMON & CHIVE BUTTER SAUCE

£5.25

#### **WARM PEPPER ENCRUSTED GOATS CHEESE**

SERVED ON ROASTED PEPPERS, WITH A RICH TOMATO SAUCE

£4.75

#### **PAN FRIED PIGEON BREAST AND BLACK PUDDING**

SERVED ON MIXED LEAVES WITH A BALSAMIC DRESSING

£4.95

#### **FAN OF GALIA MELON, PINEAPPLE & KIWI**

SERVED WITH RASPBERRY COULIS & CHAMPAGNE SORBET

£4.25

#### **WARM PEAR & STILTON SALAD**

WITH A PORT WINE DRESSING AND TOASTED WALNUTS

£4.50



## MAIN COURSES

*All of our main courses are served with  
seasonal vegetables & potatoes unless otherwise stated*



### 10 OZ RIB - EYE STEAK

SERVED ON POTATO ROSTI, WITH A SMOKED BACON & STILTON CREAM SAUCE

£19.95

### PAN FRIED DUCK BREAST

SERVED WITH BOULANGE POTATOES AND A SWEET ROSEMARY JUS

£15.00

### BEER BATTERED COD FILLET

SERVED WITH PEA & MINT PUREE AND CHUNKY HANDCUT CHIPS & TARTARE SAUCE

£13.50

### HOMEMADE FISH PIE

COD, SMOKED HADDOCK, KING PRAWNS & SALMON WITH LEEKS,  
FENNEL IN A LIGHT BUTTER SAUCE TOPPED WITH GRUYERE MASHED POTATO

£12.50

### SLOW BRAISED BEEF

WITH RED WINE, BUTTON MUSHROOMS, BABY ONIONS,  
SERVED WITH A GRAIN MUSTARD MASH

£13.00

**MAIN COURSES (continued)**

*All of our main courses are served with  
seasonal vegetables & potatoes unless otherwise stated*



**ROAST RACK OF LAMB**

SERVED WITH CINNAMON, BRAISED RED CABBAGE AND A REDCURRANT JUS

£16.50

**MUSHROOM STROGANOFF**

SERVED WITH TARRAGON BRAISED RICE, SAUTE MUSHROOMS AND BABY ONIONS,  
COOKED IN SUN DRIED PAPRIKA AND FINISHED WITH BRANDY & FRESH CREAM

£10.95

**SPINACH, FETA & TOASTED PINESEED FILO PARCELS**

SERVED WITH A NUTMEG CREAM

£10.95

**PAN FRIED CHICKEN & KING PRAWNS**

WITH ONIONS AND PEPPERS FINISHED WITH CREAM AND SERVED WITH SPAGHETTI

£13.50



**DESSERTS**



**INDIVIDUAL HOMEMADE BREAD & BUTTER PUDDING**

WITH CRÈME ANGLAISE

£4.50

**FRESH CREAM PANNACOTTA**

SERVED WITH A FRESH RASPBERRY COULIS

£4.50

**RICH CHOCOLATE MOUSSE**

SERVED WITH PISTACHIO ICE CREAM

£4.50

**CRÈME BRULEE OF THE DAY**

£4.50

**TRIO OF CHEESES – STILTON, BRIE & MATURE CHEDDAR**

WITH CELERY, ONION MARMALADE AND GRAPES

£4.50

**HOMEMADE PROFITEROLES**

WITH BAILEYS CREAM & DUO OF CHOCOLATE SAUCE

£4.50

**SELECTION OF LUXURY ICE CREAMS**

£4.50

