

Autumn Menu

1 Course £19.95, 2 Course £27.95, 3 Course £32.95

Starter

Tomato, Courgette & onion soup

Served with Warm Bread and Butter

(G-D)

Coquille St Jacques

scallops, cockles and prawns in a creamy sauce topped with G/F herb crumb & grated Gruyere cheese

(D-C-M-S)

Creamy Garlic Mushrooms & Chive Feulette

Mushrooms, Garlic, Chives, Parsley in a White Wine & Cream Sauce between layers of Puff Pastry

(D-S-G)

Chicken Liver & Cognac Pate

Smooth Pate served with Fruit Chutney, Salad Garnish & Crostinis

(D-E-S-G)

Caprese Salad

Spiral Pasta, Cherry Tomatoes, Mozzarella, and Basil Oil

(E-G-D)

Mains

Slow Roast Lamb Shank,

Served with Parsnip Puree, Potato Gratin & a Port & Redcurrant Jus

(S – D)

Pan Fried Chicken Breast

With a Creamy Leek & Parmesan White Wine Sauce on a bed of Crushed Potato & Spinach

(D-S)

Slow Cooked Belly Pork

Filled with an Apricot & Onion Stuffing, served with Red Onion Mash & Red Wine Jus

(S-D)

Fillet Mignon Rossini (£10.00 Supplement)

Three Thick Slices of Fillet Steak, Served with Potato Gratin & Rossini Sauce

(S-D)

Steak

8oz Sirloin (£5 Supplement)

10oz Rump (£5 Supplement)

8oz Fillet (£10 Supplement)

Served with Grilled Tomato, Mushrooms, Chips & Onion Rings (G-E-D

Fish Dishes

Baked Herb Crusted Cod Lion

On a Bed of Crushed Potato & Spinach with a White Wine Clam Sauce

(F-M-D-S))

Pan Fried Salmon with a Lemon & Dill Butter Sauce

Served with Crushed Potato and Spinach

(F-D-S)

Vegan & Vegetarian

Vegetable Balti

served with Safran Rice, Vegan Naan Bread & Mango Chutney

(G)

Roasted Butternut Squash filled with Mediterranean Vegetables, Topped with a Herb Crumb

Topped with Tomato & Herb Sauce & Crushed potato and Spinach

(G)

Sides

Bowl of Chips £3.00

Garlic Mushrooms £3.00

Selection of vegetables £2.25 Per Person

Garlic Bread £3.00

Cheesey Garlic Bread £3.50

Pepper Sauce £1.95

Blue Cheese £1.95

Bearnaise Sauce £1.95

Deserts

G/F Chocolate Fondant with Ice cream Or D/F ice cream & Forest Fruit

Peaches & Cream Torte served with a Fruit Sorbet

(D-G-E)

Tiramisu cheesecake & Cream

(D-G-E)

Lemon Meringue Pie & Cream

(D-G-E)

Rum & Cherry Chocolate Tart & vanilla Ice Cream

(S-G-D)

Please note our menu is annotated to state which meals contain the Following:

G- Gluten, D- Dairy, E- Eggs, S- Suphate, N- Nuts, M- Mollusc, MU Mustard, F- Fish, L- Lupins, PN – peanuts

If you have any allergies please let a staff make know when ordering.