

**NIBBLES**

Olives - 3.50

Smoked Almonds - 3.00

Homemade Bread & Butter 2.50

**3 COURSES £20.95**

**Available Thursday/Friday**

Soup of the Day

Chicken Liver Parfait With toast & onion marmalade

Pear & Walnut salad with croutons, orange & cardamon,

Dressing and parmesan shavings

Mediterranean Vegetable & Goats Cheese Tart

Thai Fishcakes with green beans & coconut & curry sauce

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Braised Feather blade of Beef with tender stem  
broccoli and chips

Chicken breast with fondant potato, Tomato,  
chilli, garlic sauce & Tender stem broccoli

Fillet of Sea Bass with potato puree, spinach & salsa Verde

Crispy Pork belly, confit potato, cabbage & bacon, roast  
apple, black pudding & jus

Onion Tarte-tatin topped with Goats cheese  
and served with mixed salad

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Strawberry cheesecake with Lemon curd ice cream and  
white chocolate shards

Creme Brulee with Cherry shortbread

Sticky Toffee Pudding With vanilla ice cream & toffee sauce

Homemade ice creams

Cheese & biscuits £4 supp

**A LA CARTE**

**STARTERS**

Soup of the Day 5.20

Chicken Liver Parfait With toast & onion marmalade 5.75

Lobster & Crab Ravioli with a Lobster sauce 7.25

Duck and Chicken Terrine, mixed leaves toasted sourdough, fig & honey chutney 6.95

Pear & Stilton salad with Jumbo sultanas, walnuts and honey & mustard dressing 5.90

Wild Mushroom Risotto with Truffle oil & parmesan shavings 6.50

Mediterranean Vegetable tart topped with grilled goat's cheese red pepper coulis  
& tomato chutney 5.80

**MAINS**

Braised Feather blade of Beef with Tender stem broccoli and chips 16.90

Rack of Lamb, braised shoulder, Dauphinoise potato, pea puree, baby carrots & Jus 16.95

Chicken breast with fondant potato, cream, mushroom, garlic sauce  
& Tender stem broccoli 15.90

Peppered Duck breast confit potato, plum tart-tatin with wild mushrooms  
and a port Jus 16.95

Roast cod, crushed potatoes, confit fennel, beer beurre blanc, tomato compote 16.95

Caramelised Pork Belly confit potato, black pudding, roast apple, cabbage  
And bacon , Jus 16.70

Onion Tarte – tatin topped with Goats cheese and served with mixed salad 14.60

Fillet of Sea Bass with potato puree, wilted spinach & Salsa Verde 16.70

**STEAKS**

10oz sirloin served with chips, tomato, mushroom 23.95

8oz Fillet served with chips, tomato, mushroom 23.95

Fillet topped with Stilton served with a port sauce  
served with chips, mushroom and tomato 26.95

**SAUCES 2.50**

Green peppercorn, Diane, Bearnaise

**SIDES ALL 2.95**

Chips

Garlic mushrooms

Creamed mash potatoes

New potatoes

Tender stem Broccoli with toasted almonds

Spinach in cream & garlic

Tomato & Onion salad

Dauphinoise potatoes

**DESSERTS 5.95**

Crème Brulee – with cherry shortbread

Lemon Tart with raspberry sorbet

Strawberry `pink panther` cheesecake, lemon curd ice cream  
with white chocolate shards

Raspberry & sherry trifle topped with toasted Almonds

Sticky Toffee pudding Toffee sauce vanilla ice cream

Assiette of Desserts to share **£10**

Selection of Homemade Ice creams

**SELECTION OF CHEESE & BISCUITS**

**WITH GRAPES & CHUTNEY**

7.50

**DESSERT WINE**

Glass dessert wine 4.60 125ml

Black Muscat 22.00 37.5cl

Aureus – Sauternes 29.50 37.5cl

Port 4.20 50ml

Pedro Ximenez 6.00 100ml

Tokaji 5 Puttonyos 10.50 100ml

**AFTER DINNER DRINKS FROM 6.50**

Brandy Alexander

Espresso Martini

After Eight

Mudslide

**TEA/COFFEE**

Espresso 2.00

Pot Fruity Tea /Tea 2.50

1 or 4 Cup Caffettiera 2.00/4.40

Latte 2.60

Liqueur Coffee from £5.30

**Please always inform your server of any allergies or  
intolerances before placing your order.  
Not all ingredients are listed on the menu**