

This is not a set priced menu, all items ordered will be charged individually.
If you would like a set 2/3 course price per person for your chosen menu then this can be arranged prior to your booking

Dinner

Parties of 12 and over please choose 5 starters, 5 main courses and 5 desserts
Menus can be typed with or without prices and with a heading of your choice

Starters

1. Creamy Garlic Mushrooms, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)
£6.75
2. Chicken Liver Pâté, Red Onion Chutney, Garlic Ciabatta
£6.75
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip
£6.75
4. Fanned Melon, Pineapple and Mango with Raspberry Sorbet and Fruit Coulis (v)
£6.50
Gem Lettuce, Croutons, Caesar Dressing, Parmesan Shavings
5. Blue Cheese (v) ~ £6.50
Or
6. Chicken ~ £6.95
7. Homemade Soup of the Day served with Crusty Bloomer
£4.95
8. North Atlantic Prawns smothered in Marie Rose sauce served on dressed Salad Leaves with Fresh Lemon
£7.25
9. Goats Cheese, Sweet Red Onion and Basil Pesto Bruschetta with Balsamic Reduction (v)
£6.75

Desserts

1. Melon, Pineapple, Mango, Fruit Compote, Strawberry Ice-Cream
£6.75
2. Orange Posset, Chocolate Ice-Cream, Home-baked Shortbread
£6.75
3. Fresh Fruit Meringue Mess, Raspberry Coulis, Lemoncello Ice-cream
£6.75
4. Lemon Tart, Raspberry Coulis, Whipped Cream, Raspberry Ripple Ice-Cream
£6.75
5. Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream
£6.75
6. Cheese Platter – Brie, Blue Cheese and Cheddar with Grapes, Apple and Celery
£6.95
7. Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce
£3.95

Tea or Coffee with Chocolate Mint Crisps
£2.40

Main Course

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

1. Pan Fried Chicken Breast, Chasseur with Roast Root Vegetables
£10.95
2. Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese
£11.95
3. Homemade Steak and Ale Pie topped with a Light Puff Pastry
£11.25
4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip
£10.95
5. Braised Pork and Herb Sausages, Creamy Mash, Root Vegetables, Rich Onion Gravy
£10.95
6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta
£10.95
7. Mixed Bean and Chickpea Chilli, Basmati Rice, Crisp Flour Tortilla Chips (v)
£10.25
8. Pork Platter - Pork Belly, Gammon Steak and Black Pudding with Red Wine Jus
£11.95
9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.50
10. Cajun Chicken Breast, Cajun Cream Sauce served on Basmati Rice
£10.95
11. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.95
12. Sea Bass Fillets, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce
£12.95
13. Baked Fillet of Salmon, White Wine Cream Sauce
£12.50
14. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings,
Fries and a Peppercorn Sauce
£20.95
15. Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad
Coronation Chicken ~ £10.95
Prawn Marie Rose ~ £11.50
Honey Roast Ham and Pineapple ~ £10.95
Ploughmans Salad ~ £11.50
Parma Ham and Melon ~ £11.50