



Sample A la carte menu

Starters...

Smoked salmon duo on a sourdough croute with a trio of cucumber	£5.45
Trio of melon with poppy seed syrup	£4.95
Pan fried mushrooms with garlic & white wine cream on toasted ciabatta	£5.15
Homemade soup of the day with bread & butter	£4.50
Chefs chicken liver pate, homemade red onion marmalade & toasted ciabatta	£5.15
Pear & stilton cheese salad, with candid walnuts	£5.15
Crispy Thai style king prawn with sweet chili dip	£4.95

Mains...

Pan fried chicken breast, sautéed potato with a rich chicken jus	£14.95
Hake fillet, crushed new potatoes with lemon & caper butter	£13.95
Sea bass, on a salad of olives, green beans, vine tomatoes & warm potatoes	£15.95
Pan fried Calves liver served on roasted garlic mash and a red wine onion gravy	£16.95
Pork medallions on a wholegrain mustard mash finished with apple jus	£14.95
Spinach & ricotta tortellini with tomato and red pepper sauce	£10.95
Rib-eye steak with hand cut chips, slow roasted beef tomato & baked field mushroom	£22.50
Fillet steak with hand cut chips, slow roasted beef tomato & baked field mushroom	£26.95
Béarnaise, Peppercorn or Diane sauce	£1.95

Desserts...

Warm pear & almond tart	£4.95
Duo of cheese, grapes, chutney, celery & water biscuits	£4.95
Classic Italian tiramisu	£5.25
Blueberry panna cotta	£5.15
Warm chocolate brownie with ice cream & chocolate sauce	£4.95
Sticky toffee pudding, toffee sauce, vanilla ice cream	£5.25
Duo of ice cream	£4.95

Available all week except Sundays, Event Nights/Days and Bank Holidays