

## M E N U

**2 COURSE LUNCH £16.95**

**3 COURSE DINNER £23.95**

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### STARTERS / LGHT MEALS £5.95 / £9.95

**(LIGHT MEALS SERVED WITH NEW POTATOES)**

Soup of the Day

chefs soup of the day served with bread and butter

Chicken Liver Pâté

with oatcakes and redcurrant jelly

Potted Smoked Salmon Rillette

with potato salad and soda bread

Balsamic Mushroom and Goats Cheese Filo Parcel

with dressed mixed leaves

Chicken, Ham Hock and Cornichon Terrine

with mixed leaves and sweet piccalilli

Warm Bacon, Black Pudding and Potato Salad

with crisp leaves and a wholegrain mustard dressing

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### MAIN COURSES £13.95

Fish of the Day

please ask for details

Pan Fried Breast of Chicken in a Green Peppercorn Sauce

with buttered mixed vegetables and sauted potatoes

Slow Cooked Confit Duck Leg with a Port and Bramble Sauce

on braised red cabbage and a fondant potato (£2 supplement)

Roast Rump of Lamb with Rosemary, Redcurrant and Mint Gravy

on a bed of creamed leeks, peas and sauted potatoes (£3 supplement)

Honey Glazed Bacon Loin with Warm Spiced Apple Compote

served with champ mashed potatoes and buttered greens

Moroccan Spiced Vegetable and Chick Pea Casserole

served with citrus cous cous and pitta bread

Seafood Pie with a Puff Pastry Top

served with buttered new potatoes and green beans

Fillet Steak with a Red Wine and Bone Marrow Sauce

served with a fricasse of mushrooms, green beans and crispy potatoes (£10 supplement)

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### DESSERTS £5.95

White Chocolate Pannacotta

with fresh strawberries, mint and shortbread

Sticky Ginger Pudding

with butterscotch sauce and vanilla ice cream

Cheesecake of the Day

with Chantilly cream and berries

Chocolate and Orange Mousse

with Chantilly cream and shortbread

Lemon Tart

with crushed meringues and fresh raspberries

Selection of Cheese and Oatcakes

with grapes, celery and chutney