

2019

Starters

Ham Hock Terrine With Piccalilli & Rocket Salad	£7.20
Chicken Cesar Salad with Croutons	£7.20
Chicken Liver Pate served with Red Onion Chutney and Brioche Toast	£5.10
Trio of Melon & Mango with Raspberry Coulis	£4.00
Spicy Fresh Salmon Fish Cakes with Sweet Chilli Sauce	£6.20
Wild Mushroom & Truffle Oil Linguini	£4.55
Niagara Prawn Salad Prawns in a sundried Tomato & Dill Sauce on a bed of Mixed Leaves	£5.10

All starters can be made Gluten Free upon request

2019

Soups

Vegetable

Cauliflower & Parmesan

Wild Mushrooms & Lemongrass Velouté

Roast Red Pepper & Tomato Soup with Basil Cream

Roast Garlic

Baked French Onion with Cheese Crouton (made with beef stock)

Broccoli & Peanut

Broccoli & Stilton

Cauliflower & Almond

Roast Fennel & Celeriac

Roast Carrot & Coriander

All served with a Bread Roll

£3.35 per person

OR

£2.20 per person as an intermediate course

All soups can be made Gluten Free upon request

2019

Main Courses

Braised Lamb Shank with Mash, served with Fresh Garden Mint Gravy	£18.60
Slow Roasted Beef & Rich Gravy, served with Yorkshire Pudding	£18.60
Grilled Salmon Supreme, marinated in a Dill, Lime & Olive Oil with New Potatoes	£18.10
Breast of Chicken Stuffed with Roasted Red Peppers & Chorizo, Wrapped in Smoked Bacon & served with a Rich Tomato Sauce	£16.50
Honey Roast Loin of Pork with a Hot Apple Sauce & Black Pudding Stuffing	£15.45
Grilled Cod Fillet in a Dill Butter Sauce with Garlic New Potatoes	£17.00
Buttered Roast Breast of Turkey served with Cranberry Stuffing & a Rich Home-made Gravy	£15.45

All served with a selection of seasonal vegetables and potatoes

**Please let us know of any allergens or dietary requirements.
All of our mains can be adapted to suit a Gluten Free diet.**

2019

Vegetarian Main Courses

Vegetable Biryani with Pakoras & Mint Yoghurt

Roast Butternut Squash & Sweet Potato Crumble with a
Wholegrain Mustard Cream Sauce

Leek & Aubergine Shepherd's Pie with a Shallot & White Wine Sauce

Caramelised Red Onion & Goats Cheese Tart

Wild Mushroom & Parmesan Tagliatelle

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DESSERTS

Tarte Au Citron

Chocolate & Fresh Cream Profiteroles

Fresh Berry Pavlova

White Chocolate Parfait

Cheesecakes: Lemon, Strawberry or Chocolate

Apple and Cinnamon Pie served with Creamy Custard or Fresh Cream

Baked White Chocolate and Baileys Cheesecake

Classic Crème Brûlée with Fresh Cherry Compote and Shortbread

Fresh Fruit Salad

Chocolate Brownie served with Vanilla Ice Cream

Lemon Pana Cotta served with Lemon Curd and Raspberry Coulis

Dark and White Chocolate Mousse

Homemade Sticky Toffee Pudding served with Custard

£4.90 per person (£5.90 per person including Coffee and Mints)

Most of our desserts can be made Gluten Free upon request