

Appetisers £1.95

Selection of breads: onion, sundried tomato, red & green pepper baguette slices served with olive tapenade and an olive oil & balsamic dip (v)

Mixed olives in a herb dressing (v)

Pan fried chorizo served warm

Homemade semidried tomatoes in a thyme oil (v)

Hummus with tortilla chips (v)

To Start

Freshly made soup of the day with crispy croutons (v)

Slices of mixed melon drizzled in orange syrup (v)

Tomato, mozzarella & basil stack with balsamic dressing (v)

Avocado, mango & watercress salad finished with toasted pumpkin seeds and a light vinaigrette (v)

Garden pea & mint risotto topped with parmesan shavings (v)

Pan fried scallops on cauliflower puree finished with coriander pesto (Supplement £4.25)

Prawn cocktail on seasonal leaves with brown bread & butter

Pan seared red mullet fillet served on a light chilli, mange tout & pineapple salad with citrus dressing

Battered calamari served with tarragon & garlic mayonnaise

Smoked mackerel parfait with a beetroot & baby spinach salad

Slices of smoked duck breast with celeriac puree and a raspberry dressing (Supplement £2.95)

Smooth duck & orange pate with fruit chutney and Melba toast

Pan fried chicken livers in a curried cream sauce served on toasted baguette

Ham hock terrine with piccalilli and ciabatta slices

To Follow

Wild mushroom & spinach risotto finished with pesto, served with garlic bread and a side salad (v)

Spicy chick pea & aubergine stew with Cajun fried new potatoes and crème fraiche (v)

Mediterranean vegetable tart glazed with goat's cheese and topped with rocket leaves (v)

Pan fried fillet of sea bass with a mussel, shallot & chive cream sauce (Supplement £4.95)

Grilled salmon fillet in a lemon & caper butter

Baked herb crusted cod fillet finished with a fresh tomato sauce

Freshly battered pollack with country chips and mushy peas

Confit duck leg coated in an orange & thyme café au lait

Gloucester old spot sausages with creamy mash and onion gravy

Rich beef bourguignon with garlic & parsley mash

Grilled pork chop with red cabbage and mustard cream sauce

Country chicken pie topped with a puff pastry lid

Braised lamb shank served with dauphinoise potato and a rosemary & redcurrant sauce (Supplement £5.50)

All main courses are served with vegetables and potato of the day unless otherwise stated

From the grill

Butterflied chicken breast drizzled with garlic & tarragon butter served with salad and country chips

Char-grilled 28 day aged rib-eye steak served with grilled tomato, fried mushrooms, onion rings and country chips (Supplement £6.50)

Char-grilled 28 day aged rump steak served with grilled tomato, fried mushrooms, onion rings and country chips (Supplement £5.50)

Lamb burger served in a toasted sesame seed bun with salad garnish onion rings and country chips

Why not add your favourite sauce to any of the above for an extra £1.95

• Caramelised red onion • Creamy mustard • Pink peppercorn • Stilton

Side orders £2.50 each

- Celeriac puree
- Creamed Leeks
- Chips
- Garlic & parsley mash
- Rocket and parmesan salad
- Buttered Savoy cabbage
- Buttered new potatoes
- Creamed potatoes
- Garlic bread
- Tomato, red onion and basil salad

To Finish

Warm sticky toffee pudding with vanilla ice cream and toffee sauce (Supplement £1.95)

Stewed apple & rhubarb topped with pecan crumble, served with custard

Blackcurrant cheesecake served with crème fraiche

Marbled chocolate iced parfait drizzled in caramel sauce

Traditional sherry trifle topped with toasted almonds

Classic tiramisu with chocolate sauce

Passion fruit posset with shortbread biscuits

Warm chocolate brownie with vanilla ice cream

Pear & almond tart with clotted cream

Seasonal fresh fruit salad with pouring cream

A selection of cheese and biscuits served with grape chutney (Mild Cheddar, French Brie and Strong Blue Stilton)

Selection of ice creams and sorbets

Four pillars strawberry sundae - consisting of fruit coulis, berry compote, strawberry ice cream, vanilla ice cream & crushed meringue. (Supplement £1.95)

Add a scoop of ice cream or clotted cream to your dessert for 95p

Hot Beverages

Café Americano		£2.50 per cup
Espresso	£2.50 per cup	£3.25 double
Cafetière of coffee		£2.25 per person
Cappuccino		£2.95 per cup
Café latte		£2.95 per cup
Hot chocolate	£2.95 per cup	£3.20 with cream
English breakfast blend tea		£2.50 per person
Choice of Twining's infused teas		£2.50 per cup
Irish coffee with Jameson		£5.10 per cup
Calypso coffee with Tia Maria		£5.10 per cup
French coffee with Courvoisier V.S.		£5.10 per cup
Italian coffee with Amaretto		£5.10 per cup
Baileys Coffee		£5.10 per cup

Digestives

Remy Martin V.S.O.P	£4.45
Courvoisier V.S	£3.15
Tia Maria	£3.15
Baileys	£3.35
Amaretto Disaronno	£3.15
Grand Marnier	£3.15
Cockburn Port	£2.85
Warres Otima 10 Years old Port	£4.20

(v) Denotes suitable for vegetarians

All prices are inclusive of VAT at current rate, but exclude service, which is at your discretion.

Please speak with a Manager if you have any questions regarding allergies or GM foods.

Game and poultry may contain pieces of shot.

Dinner inclusive guests may choose up to three courses excluding drinks or supplemented dishes.

Three course dinner £24.95, Two course dinner £19.95 or Main course for £13.95