

Restaurant Menu

To start....

Homemade soup of the day with buttered croutons (v)

Warm goat's cheese bruschetta set on rocket leaves and fruit chutney (v)

Salmon fishcake with dill oil and mixed leaves

Caesar salad with parmesan shavings, croutons and anchovies

Guinea fowl and pigeon terrine served Melba toast and a kumquat marmalade

Meat antipasti consisting of Parma ham, salami, olives, mozzarella and tomatoes

Tian of crayfish and avocado with crème fraiche and pesto dressing

Tiger prawns cooked in a creamy garlic sauce topped with a puff pastry lid
(£2.95 supplement)

Followed by....

Baked aubergine filled with a mixed bean casserole
topped with a herb crust(v)

Open ravioli with mushrooms, spinach, and tomato in a cream sauce (v)

Pan seared sea bass fillet on crushed new potatoes and basil sauce

Confit of duck leg, set on a bubble and squeak and a shallot sauce

Slow roasted pork belly and garlic mash with a wholegrain mustard sauce

Braised lamb shank with champ and red wine sauce

Supreme of chicken with a wild mushroom sauce and turned roast potatoes

Sirloin steak with chips, tomatoes, mushrooms and a peppercorn sauce
(£5.95 supplement)

All dishes served with seasonal vegetables

Main course only - £16.00

2 course - £21.00

3 course - £26.00

(v) denotes suitable for vegetarian. All prices include VAT at current rate, but exclude service, which is at your discretion
Please speak to your server if you have any questions regarding allergies. Dinner inclusive guest will be charged any
supplements if applicable.

To finish....

Seasonal fresh fruit salad served with single cream or vanilla ice cream

Crème brulee with mango sorbet

Bread and butter pudding with apricots

Sharp lemon tart with clotted cream

Pear and almond tart with chocolate sauce

Summer berry pudding with clotted cream

Plated selection of cheese and biscuits

Hot chocolate fondant with pistachio ice cream
(£2.95 supplement)

Coffee and mints

Speciality Coffees & after dinner drinks

Cappuccino	£2.95 per cup	Espresso	£2.75 per cup
Hot chocolate	£2.95 per cup	Café latte	£2.95 per cup
Café mocha	£2.95 per cup	Liqueur coffee	£4.95 per glass

Baileys	£4.20 (50ml)	Cockburn's Port	£3.60 (50ml)
Amaretto	£4.00	Glenmorangie	£4.90
Martell brandy	£3.45	Remy Martin VSOP	£4.90

Please ask your server for alternative drinks

All spirits and liqueurs served in multiples of 25ml unless otherwise stated