



TODAY'S SPECIAL

ASK A MEMBER OF STAFF
ABOUT ALLERGENS!



MENU

Example menu only. Our special menu changes daily!

STARTERS

- Apple and Celery Soup
- Chilled Honey Dew Melon, Parma ham, Marsala Syrup
- Deville Lamb Kidneys on Toast
- Baked Sardines, Courgette Noodles, Fennel Salad
- Smoked Salmon, Horseradish Cream Roulade
- Warm Pork and Apple Terrine, Tomato Chutney, Watercress Salad

2 Courses £13.99

3 Courses £16.99

MAIN COURSES

- Leek and Wild Mushroom Risotto
- Grilled Beed Rump 6oz , New Potatoes, Chimmi Churri
- Roast Wild Partridge, Dauphinoise Potatoes, Glazed Nectarine, Red Wine Jus
- Curried Red lentils, Market Vegetables, Wild Mushrooms

DESSERTS

- Warm Belgian Waffle, Ice Cream, Toffee Sauce
- Apple Crumble
- Lemon Posset
- Dark Chocolate Tart, Raspberry Sorbet
- Ice Cream Selection

CHEESE BOARD

Selection of Cheese, Biscuits, Celery,
Grapes, Chutney, Glass of Port

Small Board £ 6.95

Large Board £8.95

EVERY THURSDAY NIGHT

is Steak Night

- 2 Chargrilled 6oz Rump Steaks £25.00
- 2 Chargrilled 10oz Ribeye Steaks £30.00
- 2 Chargrilled 8oz Sirloin Steaks £35.00
- 2 Pan Roast Fillet Steaks £40.00

Price is based on two people and includes a bottle of House Wine.

Choices of steak are subject to change each Thursday.

Served With Grilled Tomato and Mushrooms and Chips or French Fries

SIDES & SAUCES

- Hand Cut Chips
- Onion Rings
- French Fries
- Beer Battered Onion Rings
- Peppercorn & Brandy Sauce
- Mushroom Sauce
- Red Wine Jus
- Garlic Butter
- £2.50 each