



Example Menu 1 - To Start

Butternut Squash and Sweet Potato Soup (v)
(£5.95)

Roasted Chicken Terrine, Truffle Mayonnaise, Saffron Aioli, Crispy Prosciutto, Croutons
(£6.50)

Breaded Halloumi, Olive Tapenade and Salsa Verde (v)
(£5.50)

Ham Hock and Pea Terrine, Mustard Puree, Pickled Vegetables, Focaccia Croute
(£6.00)

Butterflied Breaded King Prawns, Rocket, Sweet Chilli Dipping Sauce
(£6.00)

Gin Cured Gravdax, Shallot rings, Lilliput Capers
(£7.00)

Grill

All Served with Grilled Tomatoes, Mushrooms, Chips, Watercress
Chargrilled 8oz Sirloin Steak, (£5 Supplement)
(£23.95)

Chargrilled 8oz Rib Eye Steak, (£5 Supplement)
(£24.95)

Chargrilled 8oz Pork Cutlet
(£15.95)

Main Course

Chargrilled Gammon Steak, Fries, lemon Dressed House Salad
(£14.95)

Pan Roasted Chicken Breast, Tender stem Broccoli, Sautéed New Potatoes, Wild Mushroom and Madeira Cream
Sauce
(£16.95)

Crispy Gnocchi, Tomato and Basil Sauce, Grated Parmesan (v)
(£11.95)

Whole Grilled Plaice, Buttered Greens, Caper Butter Sauce
(£14.50)

Pumpkin Tortellini, Garlic and Sage Butter, Shaved Parmesan, Nutmeg (v)
(£13.95)

Pan Roasted Salmon Fillet, Herb Crushed New Potatoes, Buttered Greens, White Wine Cream Sauce
(£15.50)

To Finish

Baked Vanilla Cheesecake
(£4.50)

Classic Glazed lemon Tart, Berry Compote
(£4.50)

English Cheese, Crackers, Grapes, Chutney
(£6.50)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
(£4.50)

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Example menu 2 - To Start

Forest Mushroom Soup, Tarragon Crème Fraiche (v)
(£5.95)

Chicken Liver Pate, Caramelised Onion Jam, Toasts
(£6.50)

Glazed Goats Cheese, Beetroot, Apple and Walnut Salad, Lemon Dressing (v)
(£5.50)

Crispy Ham Hock, Celeriac Puree, Red wine Sauce
(£6.00)

Classic Prawn Cocktail, Shredded Cos, Marie Rose, Focaccia Croute
(£6.00)

Smoked Haddock Rarebit, Tomato Salad, Caper Dressing
(£7.00)

Grill

All Served with Grilled Tomatoes, Mushrooms, Chips, Watercress

Chargrilled 8oz Sirloin Steak, (£5 Supplement)
(£23.95)

Chargrilled 8oz Rib Eye Steak, (£5 Supplement)
(£24.95)

Chargrilled 8oz Pork Cutlet
(£15.95)

Main Course

Cajun Marinated Chicken Breast, Lemon Dressed House Salad, Seasoned Wedges
(£14.95)

Pan Roasted Duck Breast, Tender stem Broccoli, Mango and Chilli Risotto, Port and Stem Ginger Jus
(£17.95)

Spinach and Ricotta Tortellini, Sage and Garlic Butter, Grated Parmesan, Crisp Sage (v)
(£11.95)

Pan Fried Seabass Fillet, Herb Crushed New Potatoes, Sugar Snap Peas, Sauce Vierge
(£15.50)

Butternut Squash and Chickpea Curry, Basmati Rice, Mango Chutney (v)
(£13.95)

Pan Roasted Cod Loin, Sautéed New Potatoes, Buttered Greens, White Wine Cream Sauce
(£15.50)

To Finish

Baileys and Caramel Cheesecake
(£5.50)

Rich Chocolate Fudge Cake, Berry Compote
(£5.50)

English Cheese, Crackers, Grapes, Chutney
(£6.50)

Apple and Berry Crumble, Vanilla Ice Cream
(£5.50)

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Example Menu 3 - To Start

Celeriac Soup, Apple and Horseradish (v)
(£5.95)

Duck Liver and Orange Pate, Apple and Cider Chutney, Toasts
(£6.50)

Goats Cheese Bon Bons, Olive Tapenade and Salsa Verde (v)
(£5.50)

Barbeque Chicken Wings, Blue Cheese Dressing, Sriracha
(£6.00)

Smoked Haddock Fishcake, Tomato Salad, Caper Dressing
(£6.00)

Scottish Smoked Salmon, Shallot rings, Lilliput Capers, Croutes
(£7.00)

Grill

All Served with Grilled Tomatoes, Mushrooms, Chips, Watercress

Chargrilled 8oz Sirloin Steak, (£5 Supplement)
(£23.95)

Chargrilled 8oz Rib Eye Steak, (£5 Supplement)
(£24.95)

Chargrilled 8oz Pork Cutlet
(£15.95)

Main Course

Thai Marinated Beef, Julienne Vegetables, Beansprouts, Toasted Sesame Seeds, Coriander
(£14.95)

Pan Roasted Chicken Breast, Cannellini Beans, Pancetta, Crispy Kale, Red Wine Sauce
(£16.95)

Five Bean Chilli, Basmati Rice, Tortilla Chips (v)
(£11.95)

Whole Grilled Plaice, Prawn and Caper Butter, Lemon Dressed House Salad
(£14.50)

Wild Mushroom Ravioli, Tarragon Crème Sauce, Shaved Parmesan, Toasted Walnuts (v)
(£13.95)

Pan Roasted Cod Loin, Sautéed New Potatoes, Buttered Greens, Sauce Vierge
(£15.50)

To Finish

Black Cherry and Marshmallow Cheesecake
(£5.50)

Double Chocolate Brownie, Vanilla Ice Cream
(£5.50)

English Cheese, Crackers, Grapes, Chutney
(£6.50)

Spotted Dick, Custard
(£5.50)

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Example Menu 4 - To Start

Roasted Parsnip Soup, Honey Crème Fraiche (v)
(£5.95)

Grilled Lamb Koftas, Cucumber and Mint Dressing
(£6.50)

Wild Mushroom Bruschetta, Dressed Rocket, Balsamic Gel (v)
(£5.50)

Chicken and Apricot Terrine, Pickled Pear Salad, Crispy Prosciutto
(£6.00)

Crayfish Cocktail, Shredded Cos, Marie Rose, Focaccia Croute
(£6.00)

Salt and Pepper Squid, Crispy Chorizo, Dipping Sauce
(£7.00)

Grill

All Served with Grilled Tomatoes, Mushrooms, Chips, Watercress

Chargrilled 8oz Sirloin Steak, (£5 Supplement)
(£23.95)

Chargrilled 8oz Rib Eye Steak, (£5 Supplement)
(£24.95)

Chargrilled 8oz Pork Cutlet
(£15.95)

Main Course

Southern Fried Buttermilk Chicken Breast, lemon Dressed House Salad, Seasoned Wedges
(£14.95)

Crispy Confit Duck Leg, Cannellini Beans, Pancetta, Crispy Kale, Red Wine Sauce
Sauce
(£16.95)

Pea and Mint Risotto, Crumbled Feta Cheese, Crispy Shallots (v)
(£11.95)

Seafood Linguini, White Wine Cream Sauce, Parsley
(£14.50)

Mediterranean Vegetable Tian, Red Pepper Gel, Parmentier Potatoes, Tender stem Broccoli (v)
(£13.95)

Pan Roasted Salmon Fillet, Sautéed Potatoes, Buttered Greens, Hollandaise Sauce
(£15.50)

To Finish

Toffee and Honeycomb Cheesecake
(£5.50)

White and Dark Chocolate Roulade, Black Cherry Compote
(£5.50)

English Cheese, Crackers, Grapes, Chutney
(£6.50)

Treacle and Ginger Sponge Pudding, Vanilla Ice Cream
(£5.50)

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