

Table D'hôte Menu

Sample Menu

STARTERS

Chef's Homemade Roasted Tomato & Red Pepper Soup
Topped with Golden Croutons

Hog Roast, Sage & Apple Pâté
With Pickles & Warm Toast

Potted Stilton with Cheese Scones
With a Tomato Salad

Oak Smoked Salmon
With Capers & Wholemeal Bread

Crispy Calamari
With a Yoghurt & Mint Tzatziki Dip

MAIN COURSES

Chargrilled Prime Sirloin Minute Steak
Served with Grilled Tomato, Mushrooms & an Au Poivre Sauce

Grilled Smoked Haddock Fillet
Served with a Spring Onion, Cherry Tomato & Mussel Hollandaise

Roasted Rack of Lamb
Served on Wilted Black Curly Kale with a Minted Red Wine & Rosemary Jus

Pan Fried Chicken Breast
Served with Crispy Parma Ham & a Mushroom & Shallot Sauce

Spanish Vegetable & Potato Baked Tortilla

DESSERTS

Rich Chocolate Parfait Mousse with Berry Compôte

Bramley Apple Crumble with Custard

Raspberry & White Chocolate Trifle

Banoffee Tart

Cheese & Biscuits

Fresh Fruit Salad

2 Courses £16.95 or 3 courses and Coffee £21.95
Starter- £5.95 Main- £11.95 Dessert- £5.95

Served from 6:30 – 9:30pm

Please be aware that some of our food may contain traces of nuts.
If in doubt please ask a member of staff.