

STARTERS

CHEF'S FRESHLY PREPARED SOUP OF THE DAY £3.95 With wheaten bread	PRAWN & APPLE TIAN £5.75 Served with smoked salmon & caper dressing
BABY SPINACH & RICOTTA CHEESE SALAD £4.95 With sun-blushed tomatoes & roasted artichokes tossed in a classic vinaigrette	CONFIT OF DUCK & GREEN PEPPERCORN TERRINE £5.50 Served with a ratatouille chutney & melba toast
SPICY CHICKEN & VEGETABLE KEBABS ON A BED OF CRISP SEASONAL LEAVES £5.25 Served with a sweet chilli & peppercorn sauce	PAN-FRIED WILD MUSHROOMS SERVED ON TOASTED BRIOCHE £5.25 With a soft poached egg and Hollandaise sauce

MAIN COURSE

ROAST BREAST OF CHICKEN £10.95 Stuffed with spinach & ricotta cheese on a bed of black pudding mash with a pesto cream sauce
ROAST FILLET OF TURBOT £13.95 Served with sautéed baby potatoes, watercress, nuts & streaky bacon drizzled with sauce vierge
PAN-FRIED BREAST OF DUCK £12.95 On a bed of oriental noodles & served with a ginger, chilli & coriander infused broth
BAKED LENTIL & POTATO PIE £10.95 Served with a purée of Winter vegetables & a crisp Winter salad
SLOW ROASTED SHANK OF LAMB £12.95 Glazed with mustard & brown sugar on a bed of minted mashed potatoes with a tomato & rosemary dressing
CHARGRILLED 10oz SIRLOIN £14.95 Dry aged local beef cooked to your liking served with hand-cut chips and Béarnaise sauce

SIDES £2.50

CHAMP	CHIPS
GARLIC FRIES	BABY BOILED POTATOES
GARLIC BREAD	FRESH MARKET VEGETABLES
(WITH CHEESE- £2.75)	

DESSERTS- £3.95

Please ask a member of staff about today's homemade desserts

SERVED DAILY FROM 5PM- 10 PM

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