

A La Carte Dinner Menu

STARTERS

Cream of Celery and Stilton Soup	£ 3.95
Pâté Maison with Cumberland Sauce and Toasted Brioche	£ 4.75
Mushroom Tartlet with a Fresh Parmesan and Herb Crust	£ 4.75
Oak Smoked Scottish Salmon with Capers and Granary Bread	£ 5.95
Platter of thinly sliced Spanish Chorizo with shavings of Fresh Parmesan drizzled with Olive Oil and Balsamic Vinegar	£ 4.50
Grilled Stornaway Black Pudding with Bramley Apple Compote	£ 4.75
Soup of the Day	£ 3.25
Fan of Seasonal Melon with Parma Ham	£ 4.95

MAIN COURSES

Fillet Steak Diane Pan seared medallions of fillet steak served with a sauce of shallots, brandy, French mustard and cream	£ 21.50
Roast Rack of Lamb served on Mash and a Rich Red Wine Jus	£ 19.50
Roasted Half Lincolnshire Duckling with an Oriental Style Plum Sauce	£ 14.95
Seared Loin of Tuna with Sweet Chilli Jam	£ 15.75
Pan Fried Supreme of Corn Fed Chicken served on Chorizo Mash with a Fresh Tomato and Basil Sauce	£ 12.95
Pan Seared Loin of Venison Forestière served with sauté potatoes, mushroom and a piquant sauce of shallots, tarragon and red wine	£ 17.50

RESTAURANT

MAIN COURSES - Continued

Grilled Sirloin Steak Garni – mushrooms and tomato	£ 18.95
Choose a sauce to accompany your Steak- Pepper Sauce or Mushroom and Chardonnay or Red Wine and Tarragon	£ 2.00
Breaded Escalope of Pork Fillet with Mushroom and Chardonnay Sauce	£ 12.50
Grilled Fillet of Scottish Salmon with Lemon and Parsley Butter	£ 12.95
V Red Onion, Camembert and Red Pepper Tartlet	£ 10.50

All main courses served with today's choice of Fresh Market Vegetables and Potatoes

Side Orders: - French Fries £ 2.00, Green Salad £ 2.00, Mixed Salad £ 2.00

SWEETS

Mochaccino Pot au Chocolate	£ 4.75
Rich Belgian Chocolate Mousse with a Dash of Espresso and Topped with Fresh Cream	
Fresh Strawberries and Cream	£ 4.25
White Chocolate and Vanilla Crème Brulée	£ 4.75
Sticky Toffee Pudding with Vanilla Ice Cream	£ 3.95
Warm Dutch Apple Pie served with Crème Anglaise	£ 3.95
Lemon Tart with Vanilla Ice cream and Raspberry Coulis	£ 4.50
Chocolate Cup with Caramel Ice Cream set on a dark Chocolate Sauce and laced with Bailey's Liqueur	£ 4.25
Selection of Cheese and Biscuits with Apple and Cider Chutney	£ 5.75

BEVERAGES

Cafetiere of Coffee	£ 1.95
Liqueur Coffee	£ 3.25
Selection of Speciality Teas	£ 1.50
Traditional, Peppermint, Camomile, Darjeeling, Earl Grey, Lemon	

Our prices are inclusive of V.A.T. Gratuities at your discretion.

This menu is available for Lunch (12:00 – 2:00 pm); a discount of 10 % is applied to all prices.