

*Where possible, all ingredients are locally sourced
Please Note: All Food may contain traces of nuts*

Appetiser

Marinated Green Olives

Starters

Home-made Soup of the day	£5.50
Chicken Liver & Brandy Pate sweet caramelized red onion chutney & apple puree	£6.95
Trio of Seafood Prawn cocktail, Smoked Mackerel Mousse & Fishcake	£8.25
Smoked Chicken Caesar Salad parmesan crisps & sun-blushed tomatoes	£7.50
Pressed Ham Hock Terrine served with home-made piccalilli	£7.25
Creamy Garlic Mushrooms served with gruyere cheese straws	£6.75
Duck & Vegetable Spring Rolls with a soy & honey dressing	£7.50
Twice Baked Cheddar Cheese Soufflé	£6.95

Starters May Be Served As Mains Upon Request

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Main Courses

Local Sirloin Steak (14oz)	£22.95
Local Fillet Steak (10oz) served with a choice of; mushrooms, onion rings & tomato OR Blue cheese sauce / green pepper corn sauce	£24.95
Traditional Steak & Ale Pie topped with shortcrust pastry	£13.25
Pan-fried King Tiger Tail Prawns in a light curry sauce, with rice timbale	£15.50
Half Roast Gressingham Duck served boneless, with an orange sauce	£16.65
Freshly Battered Scampi Tails served with Tartare sauce	£15.75
Medallions of Pork Tenderloin served on scallop potato, & a bacon, mushroom & stilton sauce	£15.75
Breast of Chicken served with a creamy wild mushroom sauce	£14.50
Vegetable & Herby Cheese Roulade served on fresh basil cream sauce	£12.95
Deep-fried Fresh Haddock (1-1¼lb) home-made tartare sauce, mushy peas & chips	£13.30

*All main courses above served with a choice of dauphinoise potatoes OR chips,
& vegetables unless stated otherwise.*

Additional Side Orders:

Dauphinoise Potatoes	£2.50	Salad	£2.50
Vegetables	£2.50	Chips	£2.50