



Starters

Home-Made Soup of the Day

Chicken Liver & Brandy Pate served with Breckon chutney
& toast

Smoked Chicken Caesar Salad with croutons & fresh parmesan

Greenland Prawn & Smoked Salmon Cocktail with
bloody mary sauce

Button Mushrooms in a blue cheese sauce, with garlic &
sesame seed straws

Twice Baked Mature Cheddar Cheese Soufflé

Lightly Battered Deep Fried King Tiger Prawns with chilli jam

Mains

Local Sirloin Steak *or* Medallions of Fillet Steak

Served with a choice of:

Mushrooms, onion rings & tomatoes

OR Garlic butter & fine diced shallots

OR Diane sauce

Half Roast Gressingham Duck with orange sauce

Freshly Battered Tails of Scampi served with home-made
tartare sauce

Pan-fried Medallions of Pork fillet served with a
stroganoff sauce

Rump of Lamb on a black berry, apple & mint sauce

Traditional Steak & Ale Pie with shortcrust pastry

Breast of Chicken with a forest & wild mushroom sauce

Asparagus, Spinach & Roasted Cherry Tomato served with
tagliatelle & a creamy goats cheese sauce

Deep-fried Fresh Haddock with tartare sauce, mushy peas & chips

Baked Salmon Supreme on a lemon risotto, served with a
Thai cream sauce

Slices of Cold Beef with chips & salad

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

Additional Side Orders Available:

Dauphinoise, Chips, Salad, Vegetables

DRINKS: ALL DRINKS ORDERS TO BE PLACED AT YOUR TABLE

Please Note: All food may contain traces of nuts