

STARTERS

CHEF'S SOUP OF THE DAY

Served with locally baked bread and butter

PRAWN AND CRAYFISH TIAN

Succulent prawns and fresh crayfish bound in Marie rose sauce with wholemeal bread

CHICKEN & PESTO TERRINE

Comfit chicken bound in homemade pesto wrapped in parma ham served with tomato chutney and toasted ciabatta

GARLIC MUSHROOMS

Cooked in a creamy garlic sauce, served on homemade brioche

MAINS

CHICKEN CAESAR SALAD

Marinated chicken on abed of crispy baby gem bound in our homemade caesar dressing

GAMMON AND PINEAPPLE

Thick cut gammon steak with caramelised pineapple, hand cut chips and garden peas

FISH AND CHIPS

Fresh fish in crispy batter with hand cut chips, mushy peas and tartar sauce

BEETROOT AND GOATS CHEESE TART

Beetroot & Goats Cheese Tart served with Parmentier Potatoes, Seasonal Greens and Balsamic Reduction

DESSERTS

MINT CHOCOLATE CHEESE CAKE

With mint choc chip ice cream

STICKY TOFFEE PUDDING

Homemade topped with sticky toffee sauce and served with honeycomb ice cream

HOMEMADE VANILLA RICE PUDDING

Served with rhubarb compote

ICE CREAM AND SORBET SELECTION

A choice of two scoops of ice cream or sorbet

Two Course £12.50
Three Course £16.00

Eat, Drink, Relax - Have a Delightful Day