



THE CLASSICS

STARTERS

CHICKEN & PESTO TERRINE £7.95

Confit chicken bound in pesto and wrapped in Parma ham served with tomato chutney and toasted ciabatta

TOMATO AND MOZZARELLA BRUSCHETTA £7.95

Traditional garlic bruschetta topped with mixed tomatoes, fresh herbs, mozzarella and balsamic

SMOKED SALMON SALAD £8.95

Smoked salmon topped with pickled ginger, fresh rocket and a shallot and red wine vinaigrette

MAINS

PAN SEARED FILLET OF SEABASS £19.50

Pan seared seabass with dauphinoise potatoes, wilted greens and a pea fricassee

BEETROOT AND GOATS CHEESE TART TATIN £13.95

Served with parmentier potatoes, seasonal greens and balsamic reduction

BEEF BOURGUIGNON £15.95

Slow cooked beef in a rich bourguignon sauce served with creamed potatoes and roasted root vegetables

LOIN OF PORK STROGANOFF £15.50

Traditional stroganoff sauce made with pork loin served on a bed of baked rice

MUSHROOM STROGANOFF £12.95

Sautéed mushrooms in a classic stroganoff sauce served on a bed of baked rice

SLOW COOKED BELLY PORK £15.95

With wholegrain mustard mash potatoes, Sautéed asparagus and cider jus

PRAWN SPAGHETTI £15.95

King prawns in ragu sauce with a hint of chilli on a bed of spaghetti

OLIVE AND GOATS CHEESE SPAGHETTI £13.95

Garlic marinated black olives in red wine ragu on a bed of spaghetti topped with fresh goats cheese

DESSERTS

CREME BRULEE £7.95

With homemade shortbread

CHOCOLATE TORTE £7.95

With vanilla ice cream and chocolate sauce

LEMON POSSET £7.50

Creamy lemon posset served with fresh raspberries