

Starter – soup - main course - dessert & coffee
£35.00 per person – inclusive of vat

To start

Galia melon with orange sorbet berry coulis (v&g)
Chicken spring rolls – Asian slaw – sweet chilli pickle
Smoked trout & prawn timbale – cucumber & horseradish (g)
Blue cheese & apple salad – balsamic glaze (v&g)
Breaded salmon fishcake – tartar sauce
Deep fried breaded brie – beetroot salad (v)
Chicken liver pate – plum chutney – melba toast
Smoked salmon – capers & red onion (g)
(£2.75 supplement)

To follow

Cream of minted pea soup (v&g)

Main courses

Rib-eye steak – sauteed green vegetables mashed potato – peppercorn sauce (g)
Slow roasted lamb shank – spiced red cabbage - mustard mash – redcurrant jus (g)
(Supplement £5.00)
Pan fried chicken breast – dauphinoise potatoes – bacon fried snap peas & savoy cabbage - Madeira jus (g)
Grilled salmon fillet – stir fry vegetables orange & ginger sauce – new potatoes (g)
Grilled fillet of seabass – garlic crushed peas sweet potato fries (g)
King prawn curry – rice – poppadum (g)
Chicken & bacon Caesar salad – garlic croutons
Vegetable stir fry – oyster mushroom sauce rice (v&g)

Main course are all served as described but mash, new potatoes, chips or vegetables can be added

Opening times 5.30pm till 8.30pm (last table)

Homemade desserts

Sticky toffee pudding – vanilla ice cream toffee sauce (v)
Lemon meringue roulade – berry coulis (v&g)
Vanilla panna cotta – berry compote (g)
Pear & almond tart – Chantilly cream (v&n)
Poached pineapples in orange juice - vanilla ice cream (v&g)
White chocolate & passionfruit cheesecake berry coulis
Vanilla ice cream – chocolate sauce (v&g)
Stilton and port wine terrine – balsamic onion compote – melba toast

Our bread and desserts are freshly made each day by pastry chef Alison

Please help yourself to Coffee in the lounge

Allergens present – kindly inform server of any allergies

V – denotes vegetarian
g – denotes gluten free
n – contains nuts

Wine List on reverse side

Executive Chef: Michael Waddy (Family)

Wines by the glass. 175ml 250ml

White

1. Chardonnay, False Bay, South Africa	5.95	7.95
2. Sauvignon Blanc, False Bay, South Africa	6.00	8.00
3. Vouvray, Demi Sec, Tuffiers, France	6.15	8.15
4. Pinot Grigio, Terazza della luna, Italy	6.00	8.00

Rose

81. Pinot Grigio Rose, Araldica, Italy	5.95	7.95
83. Rose d' Anjou, France	6.95	9.15

Red

52. Cape Heights, Shiraz, South Africa	5.65	7.50
53. Merlot, Karu, Chile	5.95	7.95
54. Ontanon Rioja, Crianza, Spain	6.50	8.55
57. Nieto, Malbec, Argentina	6.75	8.95

Sparkling

94 Prosecco, Frizzante, La Dolci Colline, Italy 7.50 per 125ml glass

White Wines

1. Chardonnay, False Bay, South Africa	23.50
2. Sauvignon Blanc, False Bay, South Africa	23.95
3. Vouvray, Demi Sec Tuffiers, France	24.50
4. Pinot Grigio, Terazza della luna, Italy	23.95
5. Muscadet Sur Lie, Gr Presbyteres, France	26.50
6. Gavi La Battistina, Italy	27.50
7. Tea Leaf Chenin Blanc, South Africa	25.50
8. Viognier Tabali, Chile	23.95
9. Moko Black, Sauvignon Blanc, Marlborough	28.95
10. Grillo, Molino a Vento, Sicily	23.50
11. Pecorino Colline Pescaresi, Contesa Italy	23.50
12. Pinot Gris, Hawke's Bay, New Zealand	27.50
13. Chablis, Domaine de la Motte, France	36.50
14. Picpoul de Pinet, Cave de L'Ormarine, France	25.50
15. Pouilly Fuisse, Grand reserve Domaine de Saumaize,	34.50
16. Last Stand Chardonnay, South Australia	24.95
17. Chablis 1er Cru, Louis Moreau, Burgundy, France	52.50
18. Chardonnay, Marchesi di Gresy, Barbaresco, Italy	39.50
19. Rioja blanco, Ontanon Vetiver, Spain	31.50
20. Riesling, Turckheim Organic, Alsace	26.95

Dessert Wines and Liqueurs

Botrytis Semillion 7.00 per 100ml glass

Cockburn Special Reserve Port 7.00 per 100ml glass/4.00 50 ml glass

71. Late Harvest Dessert wine 24.50 per 37.5cl bottle

Rose Wines

81. Pinot Grigio Rose, Araldica, Italy	23.50
82. Cotes de Provence Rose, Rimauresq France	37.50
83. Rose d' Anjou, France	27.50
84. Casel Mendes Rose, Portugal	22.50
85. Cape Coral Mourvedre, Stellenbosch, South Africa	26.50
86. Ontanon Rioja Rose Clarete, Spain	27.50

Red Wines

52. Cape Heights, Shiraz, South Africa	22.50
53. Merlot, Karu, Chile.	23.50
54. Rioja, Crianza Ontanon Spain	25.95
55. Montepulciano d' Abruzzo, Contesa Italy	26.95
56. Cotes Du Rhone Village, les Coteaux, France	28.50
57. Nieto Malbec, Argentina	26.50
59. Pinotage, False Bay South Africa	23.50
60. Fleurie, Cru Beaujolais, France	30.50
61. Nero d Avolo, Molino a Vento, Sicily	27.50
62. Cline Cellars, Zinfandel, USA	38.50
63. Pinot Noir, Les Volets, France	25.95
64. Shiraz, Knock Knock, Australia	28.50
65. Zinfandel, Clos du Val, Napa Valley, California	65.00
66. Chateaneuf du Pape, Cuvee Papale, France	42.50
67. Clos de la Justice, Gevrey Chambetin, Vallet Freres France	59.50
68. Nebbiolo Martinenga, Gresy Langhe, Italy	49.50

Sparkling

90. Mas Macia, Cava Brut, Spain	26.50
91. House Champagne, France	35.00
92. Asti Spumanti, Araldica, Piemonte, Italy	25.95
93. Vino Spumante Rose Brut, Alta Langa, Italy	35.95
94. Prosecco, Frizzante, La Dolci Colline, Italy	27.95
95. Prosecco Rose, Dolci Colline, Italy	29.95
97. Gavi spumante Brut, La Battistina, Italy	28.95
98. Grande cru Reserve Brut Champagne NV, Lallier, France	65.00