

Starter – soup - main course - dessert & coffee
£29.50 per person – inclusive of vat

To start

Galia melon – orange sorbet – berry coulis (v&g)
Grilled rainbow trout & prawns – garlic butter (g)
Crayfish fritter – American cocktail sauce
Chicken liver pate – plum chutney – melba toast
Grilled asparagus & mozzarella – tomato coulis (v)
Beef chimichanga – sriracha avocado aioli
Deep fried brie wedge – cranberry marmalade salad (v)
Smoked salmon – capers & red onion (g)
£2.75 supplement

To follow

Cream of tomato & basil soup (v&g)

Main courses

Rib-eye steak – chips – mixed leaves grilled tomato – garlic butter (g)
Slow braised lamb shank – carrots & leeks mustard mashed potatoes - redcurrant jus (g)
£1.50 supplement
Pan fried chicken breast – mushroom & smoked cheese stuffing – dauphinoise potatoes – bacon fried sugar snaps - Madeira sauce
Grilled seabass – garlic crushed peas sweet potato fries (g)
Beef fillet stroganoff – mushroom & brandy cream sauce – bell peppers – rice (g)
Grilled salmon fillet – orange & ginger sauce stir fried vegetables - new potatoes (g)
Chicken & bacon Caesar salad – garlic croutons
Vegetable curry – rice - poppadum (v)

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

Opening times 5.30 p.m. till 8.30 p.m. (last table)

Homemade desserts

Sticky toffee pudding – honeycomb ice cream – toffee sauce (v)
Strawberry & white chocolate cheesecake berry coulis
Vanilla panna cotta – berry compote (v)
Cherry & almond tart – chantilly cream (v&n)
Lemon meringue roulade - berry coulis (v&g)
Poached pineapple in orange juice - vanilla ice cream (v&g)
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)

Tuesday, April 26, 2022

Wines by the glass. 175ml 250ml

White

1. Chardonnay, False Bay, South Africa	5.65	7.90
2. Sauvignon Blanc, False Bay, South Africa	5.90	7.70
3. Vouvray, Demi Sec, Tuffiers, France	5.90	7.95
4. Pinot Grigio, Terazza della luna, Italy	5.80	7.70

Rose

81. Pinot Grigio Rose, Araldica, Italy	5.90	7.75
83. Rose d' Anjou, France	6.75	9.00

Red

52. Cape Heights, Shiraz, South Africa	5.50	7.50
53. Merlot, Karu, Chile	5.50	7.50
54. Ontanon Rioja, Crianza, Spain	6.75	8.95
57. Nieto, Malbec, Argentina (OOS)	6.75	8.95

Sparkling

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

1. Chardonnay, False Bay, South Africa	22.50
2. Sauvignon Blanc, False Bay, South Africa	22.95
3. Vouvray, Demi Sec Tuffiers, France	23.50
4. Pinot Grigio, Terazza della luna, Italy	22.95
5. Muscadet Sur Lie, Gr Presbyteres, France	24.50
6. Gavi La Battistina, Italy	26.50
7. Tea Leaf Chenin Blanc, South Africa	21.95
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
13. Chablis, Domaine de la Motte, France	34.95
14. Sancerre, Michel Girard, Loire, France (OOS)	
15. Pouilly Fuisse, Domaine de Mailleties (OOS)	
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	38.00
20 Riesling, Turckheim, Alsace	26.95

Dessert Wines and Liqueurs

Botrytis Semillion	7.00 per 100ml glass
Cockburn Special Reserve Port	6.75 per 100ml glass/4.00 50 ml glass
Late Harvest Dessert wine	24.50 per 37.5cl bottle

Rose Wines

81. Pinot Grigio Rose, Araldica, Italy	22.50
82. Cotes de Provence Rose, Rimauresq France	31.50
83. Rose d' Anjou, France	26.50
84. Casel Mendes Rose, Portugal	22.50
85. Cape Coral Mourvedre, Stellenbosch, South Africa	26.50
86. Ontanon Rioja Rose Clarete, Spain	25.50

Red Wines

52. Cape Heights, Shiraz, South Africa	22.50
53. Merlot, Karu , Chile.	22.50
54. Ontanon Rioja, Crianza Spain	25.95
55. Montepulciano d' Abruzzo, Italy	25.95
57. Nieto Malbec, Argentina	26.50
58. Tempranillo Rioja Mi Villa, Spain (OOS)	
59. Pinotage, False Bay South Africa	23.50
60. Fleurie, Cru Beaujolais, France	29.50
61. Nero d Avolo, Molino a Vento, Sicily	26.50
63. Pinot Noir, Les Volets, France	25.95
64. Shiraz Knock Knock, Australia	26.50
65. Zinfandel, Clos du Val, Napa Valley, California	49.00
66. Chateaufeuf du Pape, Cuvee Papale, France	42.50
67 Clos de la Justice, Gevrey Chambetin, Vallet Freres France	59.50
69 Barolo, Alesia, Italy	44.00

Sparkling

91. House Champagne, France	29.95
92. Asti Spumanti, Araldica, Piemonte, Italy	23.95
93. Vino Spumante Rose Brut, Lunetta Italy	23.95
94. Prosecco, Frizzante, La Dolci Colline, Italy	27.95
95. Premier cru Rose Brut Champagne, Lallier, France	52.00
97. Veuve Cliquot, Champagne, France (OOS)	
98. Grande cru Reserve Brut Champagne NV, Lallier, France	57.00

SAMPLE