

**4 Course Menu - Starter – Soup - Main Course
Dessert & Coffee
£40.00 per person – inclusive of vat**

To Start

Fresh Galia melon – orange sorbet - berry coulis (v&g)
Homemade chicken liver pate – plum & onion chutney – melba toast
Oriental chicken satay- sweet chilli sauce
Deep fried breaded mushrooms – garlic aioli (v)
Avocado & prawn timbale – American cocktail sauce (g)
Blue cheese & bacon salad - balsamic dressing (g)
Deep fried breaded brie – cranberry marmalade (v)
Smoked salmon – red onion & capers (g)
(Supplement £2.75)

To follow

Cream of leek & potato soup (v&g)

Main Courses

Ribeye steak – sauteed green beans – mashed potatoes - peppercorn sauce (g)
Slow roasted leg of lamb – root vegetable puree – boulangère potatoes
rosemary jus (g)
Pan roasted chicken supreme – rosti potato
bacon fried sugar snaps - creamed thyme jus (g)
Grilled salmon fillet – stir fry vegetables – orange & ginger sauce – new potatoes (g)
Bacon, cheese smash burger – lettuce
tomato, onion & brioche bun – chipped potatoes
Swedish meat balls - mashed potatoes
steamed broccoli – carrot & cranberry sauce
Grilled fillet of seabass - garlic crushed peas
sweet potato fries (g)
Chicken & bacon Caesar salad – garlic
croutons
**Roasted vegetables & goat's cheese penne
pasta** – creamy tomato sauce (v)

**Main courses are all served as described but
mash, new potatoes, chips, sweet potato fries 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)
Italian style tiramisu – laced with brandy (v)
Strawberry cheesecake – berry coulis
Poached pineapples in orange syrup - vanilla
ice cream (v&g)
Dark chocolate pot – topped with Drambuie
cream (v&g)
Plum & almond tart – Chantilly cream (v&n)
Lemon meringue roulade – berry coulis (v&g)
Stilton and port wine terrine – balsamic onion
compote – melba toast
Vanilla ice cream - chocolate fudge sauce
(v&g)

**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 – denotes contains nuts

Wine List on reverse side

Executive Chef: Michael Waddy (Family)

Monday, 26 October 2026

71. Late Harvest Dessert wine 28.00 per 37.5cl bottle

Wines by the glass.

175ml 250ml

White

1. Chardonnay, False Bay, South Africa	6.65	8.85
2. Sauvignon Blanc, False Bay, South Africa	6.65	8.85
3. Vouvray, Demi Sec, Tuffiers, France	7.15	9.50
4. Pinot Grigio, Terazza della luna, Italy	6.90	9.20

Rose

81. Pinot Grigio Rose, Araldica, Italy	6.50	8.65
83. Rose d' Anjou, France	8.15	10.85

Red

52. Cape Heights, Shiraz, South Africa	6.65	8.85
53. Merlot, Karu, Chile	6.25	8.35
54. Ontanon Rioja, Crianza, Spain	7.25	9.65
57. Nieto, Malbec, Argentina	7.15	9.50

Sparkling

94. Prosecco, Frizzante, La Dolci Colline, Italy 7.95 per 125ml glass

White Wines

1. Chardonnay, False Bay, South Africa	26.45
2. Sauvignon Blanc, False Bay, South Africa	26.45
3. Vouvray, Demi Sec Tuffiers, France	28.50
4. Pinot Grigio, Terazza della luna, Italy	27.50
5. Muscadet Sur Lie, Gr Presbyteres, France	29.95
6. Gavi La Battistina, Italy	30.95
7. Tea Leaf Chenin Blanc, South Africa	28.95
8. Viognier Tabali, Chile	27.50
9. Moko Black, Sauvignon Blanc, Marlborough	30.95
10. Vinho Verde , Casal Mendes , Portugal	26.45
11. Pecorino Colline Pescaresi, Contesa Italy	27.95
12. Pinot Gris, Hawke's Bay, New Zealand	30.95
13. Chablis, Domaine de la Motte, France	39.95
14. Picpoul de Pinet, Cave de L'Ormarine, France	27.95
15. Sancerre, Domaine Michel Girard Et Fils France	38.95
16. Listening Station Chardonnay, South Australia	27.50
17. Chablis 1er Cru, Louis Moreau, Burgundy, France	55.95
18. Chardonnay, Marchesi di Gresy, Barbaresco, Italy	40.95
19. Rioja Blanco, Ontanon Vetiver, Spain	32.95
20. Riesling, Turckheim Organic, Alsace	29.95

Dessert Wines and Liqueurs

Cockburn's special reserve(alc. 20%)	£8.00 per 100ml /£4.95 50ml
Botrytis Semillion	8.00 per 100ml glass

Rose Wines

81. Pinot Grigio Rose, Araldica, Italy	25.90
82. Cotes de Provence Rose, Rimauresq France	40.95
83. Rose d' Anjou, France	32.50
84. Casel Mendes Rose, Portugal	24.95
86. Ontanon Rioja Rose Clarete, Spain	29.95

Red Wines

52. Cape Heights, Shiraz, South Africa	26.45
53. Merlot, Karu, Chile.	24.95
54. Rioja, Crianza Ontanon Spain	28.95
55. Novas, Grand Reserva Cabernet Sauvignon Chile	30.50
56. Cotes Du Rhone Village, les Coteaux, France	30.95
57. Nieto Malbec, Argentina	28.50
59. Pinotage, False Bay South Africa	26.50
60. Fleurie, Cru Beaujolais, France	34.95
61. Nero d Avolo, Nere Feudo Maccari, Sicily	30.95
62. Malbec, Chateau Pineraie Cahors, France	30.95
63. Pinot Noir, Les Volets, France	28.95
64. Shiraz, Black Craft Australia	34.50
65. Montepulciano d' Abruzzo, Italy	28.95
66. Chateaneuf du Pape, Cuvee Papale, France	59.50
68. Amarone del Fondatore, Italy	65.00

Sparkling

91. House Champagne, France	38.50
92. Asti Spumanti, Araldica, Piemonte, Italy	27.95
93. Vino Spumante Rose Brut, Alta Langa, Italy	36.95
94. Prosecco, Frizzante, La Dolci Colline, Italy	30.95
95. Prosecco Rose, Dolci Colline, Italy	30.95
96. Gremillet Champagne, France	58.50
97. Gavi spumante Brut, La Battistina, Italy	27.95
98. Moet et Chandon Champagne, France	68.50
99. Gremillet Rose Champagne, France	68.50

De-alcoholised/ No Alcohol Wine

101. Darling Cellars De-alcoholised Sauvignon Blanc 0.5%	£18.95
102. Darling Cellars De-alcoholised Shiraz 0.5%	£18.95
103. Darling Cellars De-alcoholised Rose 0.5%	£18.95
104. Sparkling Zero Rose – Lunetta 0.0%	£19.95