

Starter – soup - main course - dessert & coffee
£37.50 per person – inclusive of vat

Opening times 5.30pm till 8.30pm (last table)

To start

Galia melon - orange sorbet - berry coulis (v&g)
Homemade chicken liver pate - plum chutney – melba toast
Breaded salmon fishcake – tartar sauce
Goats cheese & crispy bacon salad (g)
Smoked trout & prawn timbale – bound in cucumber dill horseradish(g)
Chicken satay – Asian slaw – sweet chill pickle
Deep fried breaded brie – beetroot salad (v)
Smoked salmon – red onion & capers (g)
(Supplement £2.75)

To follow

Cream of broccoli soup (v&g)

Main courses

Ribeye steak – mash potatoes – steamed broccoli – mushroom sauce (g)
Pan roasted lamb shoulder – braised red cabbage - mustard mashed potatoes rosemary jus (g)
Grilled salmon fillet – stir fried vegetables new potatoes - orange & ginger sauce (g)
Roasted chicken stuffed with leek & smoked cheese – bacon fried sugar snaps dauphinoise potatoes Madeira cream jus
Simply grilled John Dory fillet – wilted spinach – new potatoes – garlic butter (g)
Grilled pork medallions – Lyonnaise potatoes – panache of vegetables mustard sauce (g)
Empire chicken 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

Homemade desserts

Sticky toffee pudding – toffee sauce vanilla ice cream (v)
Italian style Tiramisu – laced with brandy (v)
Lemon meringue roulade – berry coulis (v&g)
Classic crème brulee (v&g)
Pear & almond tart – Chantilly cream (v&n)
Roasted plums in cinnamon & brown sugar vanilla ice cream (v&g)
Strawberry 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)

Sunday, 24 March 2024

Wines by the glass. 175ml 250ml

White

1. Chardonnay, False Bay, South Africa	6.05	8.10
2. Sauvignon Blanc, False Bay, South Africa	6.10	8.15
3. Vouvray, Demi Sec, Tuffiers, France	6.25	8.30
4. Pinot Grigio, Terazza della luna, Italy	6.10	8.15

Rose

81. Pinot Grigio Rose, Araldica, Italy	6.05	8.10
83. Rose d' Anjou, France	7.05	9.30

Red

52. Cape Heights, Shiraz, South Africa	5.65	7.65
53. Merlot, Karu, Chile	5.95	8.10
54. Ontanon Rioja, Crianza, Spain	6.50	8.70
57. Nieto, Malbec, Argentina	6.75	9.10

Sparkling

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

White Wines

1. Chardonnay, False Bay, South Africa	23.95
2. Sauvignon Blanc, False Bay, South Africa	24.40
3. Vouvray, Demi Sec Tuffiers, France	24.95
4. Pinot Grigio, Terazza della luna, Italy	24.40
5. Muscadet Sur Lie, Gr Presbyteres, France	26.95
6. Gavi La Battistina, Italy	27.95
7. Tea Leaf Chenin Blanc, South Africa	25.95
8. Viognier Tabali, Chile	24.40
9. Moko Black, Sauvignon Blanc, Marlborough	29.40
10. Grillo, Molino a Vento, Sicily	23.95
11. Pecorino Colline Pescaresi, Contesa Italy	23.95
12. Pinot Gris, Hawke's Bay, New Zealand	27.95
13. Chablis, Domaine de la Motte, France	36.95
14. Picpoul de Pinet, Cave de L'Ormarine, France	25.95
15. Pouilly Fuisse, Grand reserve Domaine de Saumaize,	34.95
16. Last Stand Chardonnay, South Australia	25.40
17. Chablis 1er Cru, Louis Moreau, Burgundy, France	52.95
18. Chardonnay, Marchesi di Gresy, Barbaresco, Italy	39.95
19. Rioja blanco, Ontanon Vetiver, Spain	31.95
20. Riesling, Turckheim Organic, Alsace	27.40

Dessert Wines and Liqueurs

Botrytis Semillion 7.15 per 100ml glass
Cockburn Special Reserve Port 7.50 per 100ml glass/4.25 50 ml glass
71. Late Harvest Dessert wine 26.50 per 37.5cl bottle

Rose Wines

81. Pinot Grigio Rose, Araldica, Italy	23.95
82. Cotes de Provence Rose, Rimauesq France	37.95
83. Rose d' Anjou, France	27.95
84. Casel Mendes Rose, Portugal	22.95
85. Cape Coral Mourvedre, Stellenbosch, South Africa	26.95
86. Ontanon Rioja Rose Clarete, Spain	27.95

Red Wines

52. Cape Heights, Shiraz, South Africa	22.95
53. Merlot, Karu, Chile.	23.95
54. Rioja, Crianza Ontanon Spain	26.40
55. Montepulciano d' Abruzzo, Contesa Italy	27.40
56. Cotes Du Rhone Village, les Coteaux, France	28.95
57. Nieto Malbec, Argentina	26.95
59. Pinotage, False Bay South Africa	23.95
60. Fleurie, Cru Beaujolais, France	30.95
61. Nero d Avolo, Molino a Vento, Sicily	27.95
62. Cline Cellars, Zinfandel, USA	38.95
63. Pinot Noir, Les Volets, France	26.40
64. Shiraz, Knock Knock, Australia	30.95
66. Chateaufeuf du Pape, Cuvee Papale, France	42.95
67. Clos de la Justice, Gevrey Chambetin, Vallet Freres France	59.95
68. Nebbiolo Martinenga, Gresy Langhe, Italy	49.95

Sparkling

90. Mas Macia, Cava Brut, Spain	26.50
91. House Champagne, France	35.50
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
96. Grand Cru Reserve Brut, Lallier, France	65.00
97. Gavi spumante Brut, La Battistina, Italy	28.95
98. Moet et Chandon. France	65.00