

Starter – soup - main course - dessert & coffee
£40.00 per person – inclusive of vat

Opening times 5.30pm till 8.30pm (last table)

To start

Ripe galia melon – orange sorbet - berry coulis (v&g)

Homemade chicken liver pate - plum chutney melba toast

Deep fried panko coated mushrooms – garlic aioli (v)

Goat's cheese & dried cranberry salad
balsamic glaze (v&g)

Smoked mackerel & prawn timbale
American cocktail sauce

Chicken satay – Asian slaw – sweet chilli sauce

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 – mashed potato – green beans peppercorn sauce (g)

Filet steak – mashed potatoes – green beans Peppercorn – **(£6.50 Supplement)** (g)

Slow roasted leg of lamb – spiced red cabbage – wholegrain mustard mash rosemary jus (g)

Roast chicken breast – sautéed green vegetables – dauphinoise potatoes creamed thyme jus (g)

Grilled salmon fillet – stir fried vegetables new potatoes – orange & ginger sauce (g)

Beef bourguignon – steamed broccoli horseradish mash (g)

Grilled rainbow trout & prawns – wilted spinach – garlic butter – new potatoes (g)

Chicken & bacon Caesar salad – garlic croutons

Vegetable curry – rice – poppadom (v)

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

Homemade desserts

Sticky toffee pudding– vanilla ice cream toffee sauce (v)

Lemon meringue roulade – berry compote (v&g)

Poached pineapples in orange syrup - vanilla ice cream (v&g)

Dark chocolate pot – Drambuie cream (v&g)

Strawberry & white chocolate cheesecake berry compote

Vanilla panna cotta – berry compote (g)

Pear & almond tart – Chantilly cream (v&n)

Vanilla ice cream - chocolate sauce (v&g)

Stilton and port 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

Wine List on reverse side

Executive Chef: Michael Waddy (Family)

Wines by the glass. 175ml 250ml

White

1. Chardonnay, False Bay, South Africa	6.25	8.35
2. Sauvignon Blanc, False Bay, South Africa	6.25	8.35
3. Vouvray, Demi Sec, Tuffiers, France	6.50	8.65
4. Pinot Grigio, Terazza della luna, Italy	6.25	8.35

Rose

81. Pinot Grigio Rose, Araldica, Italy	6.25	8.35
83. Rose d' Anjou, France	7.15	9.50

Red

52. Cape Heights, Shiraz, South Africa	6.00	8.00
53. Merlot, Karu, Chile	6.00	8.00
54. Ontanon Rioja, Crianza, Spain	6.75	9.00
57. Nieto, Malbec, Argentina	6.90	9.20

Sparkling

94 Prosecco, Frizzante, La Dolci Colline, Italy 7.75 per 125ml glass

White Wines

1. Chardonnay, False Bay, South Africa	24.95
2. Sauvignon Blanc, False Bay, South Africa	24.95
3. Vouvray, Demi Sec Tuffiers, France	25.95
4. Pinot Grigio, Terazza della luna, Italy	24.95
5. Muscadet Sur Lie, Gr Presbyteres, France	27.95
6. Gavi La Battistina, Italy	28.95
7. Tea Leaf Chenin Blanc, South Africa	26.95
8. Viognier Tabali, Chile	24.95
9. Moko Black, Sauvignon Blanc, Marlborough	29.95
10. Grillo, Molino a Vento, Sicily	23.95
11. Pecorino Colline Pescaresi, Contesa Italy	25.95
12. Pinot Gris, Sileni, Hawke's Bay, New Zealand	28.95
13. Chablis, Domaine de la Motte, France	36.95
14. Picpoul de Pinet, Cave de L'Ormarine, France	25.95
15. Sancerre, Domaine Michel Girard Et Fils France	35.95
16. Listening station, Chardonnay, South Australia	25.95
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	27.95

De-alcoholised Wine

101. Darling Cellars De-alcoholised Sauvignon Blanc 0.5%	£18.95
102. Darling Cellars De-alcoholised Shiraz 0.5%	£18.95

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	24.95
82. Cotes de Provence Rose, Rimauresq France	37.95
83. Rose d'Anjou, France	28.50
84. Casel Mendes Rose, Portugal	23.95
86. Ontanon Rioja Rose Clarete, Spain	27.95

Red Wines

52. Cape Heights, Shiraz, South Africa	23.95
53. Merlot, Karu, Chile.	23.95
54. Rioja Crianza, Ontanon Spain	26.95
55. Martinenga Nebbiolo, Langhe, Italy	37.50
56 Cotes Du Rhone Village, les Coteaux, France	29.95
57. Nieto Malbec, Argentina	27.50
59. Pinotage, False Bay South Africa	24.50
60. Fleurie, Cru Beaujolais, France	32.95
61. Nero d Avolo, Molino a Vento, Sicily	28.95
62 Malbec, Chateau Pinteraie Cahors, France	28.95
63. Pinot Noir, Les Volets, France	27.40
64. Black Craft Shiraz, Australia	32.95
65 Barbaresco, Roncaglie Italy	55.00
66. Chateaneuf du Pape, Cuvee Papale, France	42.95
67 Clos de la Justice, Gevrey Chambetin, Vallet Freres France	59.95
68 Amarone del Fondatore, Italy	45.00

Sparkling

90 Mas Macia, Cava Brut, Spain	26.95
91. House Champagne, France	37.50
92. Asti Spumanti, Araldica, Piemonte, Italy	26.95
93. Vino Spumante Rose Brut, Alta Langa, Italy	35.95
94. Prosecco, Frizzante, La Dolci Colline, Italy	29.95
95. Prosecco Rose, Dolci Colline, Italy	29.95
96. Gremillet Champagne, France	55.00
97. Gavi spumante Brut, La Battistina, Italy	28.95
98. Moet et Chandon Champagne, France	65.00
99. Gremillet Rose Champagne, France	65.00