

A La Carte Menu

STARTERS

French onion soup topped with a cheese crouton
£4.95

CSmoked chicken Caesar salad topped with crisp pancetta ham,
herb oil and garlic mayonnaise
£5.85

Thai style fish cake on oriental noodles
with a red curry and coconut sauce
£5.95

Twice baked cheese soufflé on mixed lettuce
salad and a berry sauce
£5.95

Breast of pigeon on black pudding mash
with a port wine sauce
£5.90

MAIN COURSES

Roast rump of lamb marinated in garlic and mint on bubble and squeak coated in a wild mushroom sauce drizzled with a mint pea purée
£15.95

Breast of chicken filled with bingham blue cheese wrapped in Parma ham on sautéed mushrooms, bacon and red onion with a tomato and basil sauce
£15

Breast of gressinham duck rubbed with ginger and chilli on oriental noodles with a sweet chilli and hoi sin dressing
£15.25

Fillet of seabass on sweet potato, basil and red onion mash with a smoked salmon and cream sauce
£15.95

A selection of mushrooms in a garlic, cream and herb sauce topped with cheese on toast
Starter £5.95 Main £9.50

Sweet potato, basil and tomato croquettes on creamed vegetables and tomato sauce
£9

SIDE ORDERS

Hand cut chips £2
Hand cut cheesy chips £2.50
Side salad £2.50

SWEETS

Why not have a glass of dessert wine £2.50 per glass (125ml)

Lemon tart with lemon meringue ice cream

£5.50

Trio of chocolate, chocolate crème brulee, white chocolate
ice cream and dark chocolate mousse

£5.75

Crème brulee with caramelized banana and banana ice cream

£5.50

Fresh fruit salad in a brandy snap basket with mango sorbet

£5.45

Sticky toffee pudding with custard and toffee sauce

£5.50

A selection of cheese and biscuits

£6.25

Coffee £1.90

Tea £1.30

Cappuccino £2

Espresso £1.70

Latte £1.80

Liqueur coffee £3.95