

Starters

Homemade Soup	£5
Cream of Carrot and Coriander with Croutons	
Prawn Cocktail	£7
Cold water prawns in Marie Rose sauce	
Goats Cheese Fritters	£7
with Minted Yogurt Dip & Mixed Leaves	
Chicken & Ham Hock Terrine	£7
With Crostini, Red Onion Marmalade & Mixed Leaves	
Scallops Served in the Shell	£8
Pan-Fried Scallops and Bacon finished with Cream and Cheddar	
Candied Beetroot, Walnut & Feta Salad	£7

Bar Favourites

Fish & Chips	£14
Served with Garden Peas, Lemon & Homemade Tartare Sauce	
Scampi & Chips	£12
Served with Chips, a Dressed Salad & Homemade Tartare Sauce	
Lasagne – Traditional Beef or Vegetable	£12
With Garlic Bread & Side Salad	
Homemade Beef Burger	£12
with melted Cheddar, Bacon, Dill & Mustard Sauce with Chips	
Beetroot Burger	£11
With melted Cheddar, Dill & Mustard Sauce & Chips	
Sides: Chips £3 Salad £3 Garlic Bread £3	

Main Course - Land based

10oz Ribeye Steak	£23
8oz 28-day Aged Sirloin Steak	£25
Served with Tomato, Mushroom, Salad, Chips & Peppercorn Sauce	
Braised Sirloin Steak	£17
6oz Sirloin Steak Braised in Red Wine On a bed of Creamy Mash Served with Peas	
Chinese Infused Duck Breast	£22
Served on a bed of Fennel, Spring Onions and Courgette with Potato Fondant and a Rich Plum & Ginger Sauce	
Chicken Supreme	£19
Pan Roast Chicken served with baby roast potatoes, buttered savoy cabbage, glazed carrots, sage, onion and sausage meat stuffing served with a mushroom, tarragon and red wine sauce	
Goats Cheese Tart	£13
Goats Cheese & Red Onion Marmalade Tart Served with Mixed Salad & Chips	
Mushroom, Pea & Herb Risotto	£13

Main Course – Fish & Shellfish

Whole Black Bream <u>OR</u> Lemon Sole	£23
Cooked with Lemon & Herbs served with Baby Roasts & a Vegetable Medley	
Pave of Pan-Roasted Cod	£18
With a Herb Crust served on a bed of creamy mash with glazed carrots and sweet drop peppers	
Pave of Hake	£23
Pan Fried and Served with Crushed New Potatoes with a Medley of Vegetables, With a special Seafood and prawn Sauce	
Monkfish Curry	£22
Goan Style Monkfish Curry Served with Basmati Rice and a Cucumber Riata	
Seafood Platter	£17
Smoked Salmon, White Crabmeat, Prawns & Shrimps served with Marie Rose Sauce, Dressed Salad & Chips	
Mussels	£17
Fresh mussels in a Creamy White wine sauce	

Forest Fruit Crumble	£6	Clementine & Cranberry cheesecake	£6
with Ice Cream, Custard or clotted cream		with a mango coulis	
Chocolate Torte (Gluten Free)	£6	Marbled Chocolate & Raspberry Pyramid	£6
Ice Cream or Sorbet (per scoop)	£2	Cheese & Biscuits	£8
Vanilla, Blackcurrant & Cream, Chocolate Sorbet: Raspberry or Mango		Cheddar, Stilton & Brie with Celery, Walnuts Red Onion Marmalade & Biscuits	

Please mention any allergens to your server

Children's options available, all £7