

Starters

**Freshly prepared soup of the day
£6.00**

**Smoked Scottish salmon, warm potato cake, baby leaves and olive lemon
dressing.
£8.50**

**Grilled goats cheese, ciabatta bread, sun dried tomato dressing
£6.50**

**Oriental king prawns, chilli ginger and spring onions
£8.50**

**Beef Carpaccio, watercress, Italian dressing and parmesan shavings
£8.00**

**Duck liver parfait, mixed leaves, toasted brioche and spiced fruit chutney
£7.50**

**Seared pigeon breast, wilted spinach, cauliflower coulis
£9.50**

**Trio of melon, fruit coulis
£6.00**

Mains

**Escalope of pork, marinated in honey and cider, apple, red onion and puy lentils
£16.00**

**Slow cooked shank of lamb marinated in cinnamon and cumin seeds
£17.50**

**Grilled chicken breast stuffed with lemon and coriander, Mediterranean cous
cous £14.50**

**Fillet of salmon ,sun dried tomato and herb crust, tomato concasse
£14.50**

**Pan seared fillet of sea bass, garlic butter dressing, warm potato cake
£17.50**

**Beef tomato and aubergine tart, mozzarella cheese, green pesto dressing
£13.00**

**Tagliatelle pasta arrabiata , parmesan shavings
£14.00**

**Pan fried venison noisette, potato rosti , blackcurrant liqueur sauce
£19.50**

Steaks and Grills.

**Fillet Steak, 7oz
£22.50**

**Rump Steak, 8oz
£17.00**

**Sirloin Steak, 8oz
£19.00**

**Steak Sauces.
£2.00 each**

Peppercorn

Diane

All the above are served with grilled vine tomatoes and portobello mushroom.

**Char grilled tuna steak served warm, salad Nicoise
£18.50**

*From all the above you may choose from Homemade Chips, Jacket Potato or
Buttered New Potatoes.*

Sides:

£3.00 each

**Vegetable selection of the season
Pan fried mange tout with sesame oil
Stir fried baby corn, green and red chillies
Wilted spinach, drizzled olive oil
Deep-fried homemade onion rings**

Desserts:

**Caramelised tart tatin, vanilla ice cream
£6.00**

**Orange crème brulee, walnut shortbread crisp
£6.00**

**Dark chocolate fondant, white chocolate panna cotta
£7.00**

**Warm sticky toffee pudding, traditional custard or ice cream
£6.50**

**Baked American cheesecake
£6.50**

**Seasonal fruit platter
£5.50**

**Four cheese terrine, including: cheddar, red Leicester, brie and stilton
£7.50**

**Local cheese selection
£8.00**

Cheese dishes are served with butter, celery, grapes and warm fig bread

Our policy is not to use GM foods; however, we are currently unable to guarantee the origin of some of our foods. Therefore some foods may arise from genetically modified maize/soya. Some dishes may contain nuts or traces of nuts.