

Starters

Soup of the Day served with Homemade Soda Bread £5.95

Wild Mushrooms on Toasted Bloomer Bread with Garlic and Parsley £7.45

Filo King Prawns served with a Homemade Sweet Chilli Sauce £7.99

Pan Fried Scallops served with a Minted Pea Puree set on Black Pudding £9.95

Breaded Camembert served with a Cranberry and Orange Chutney £5.50

Mains

Pan-fried Fillet of Seabass with Lemon and Chilli, Hasselback Potatoes and Mange Tout £16.25

Chargrilled Honey glazed Chicken with Ratatouille and Chateaux Potatoes £17.95

Pan-fried Salmon with Asparagus and Baby New Potatoes £15.95

Blackened 8oz (uncooked weight) Sirloin Steak with Steak Fries with Vert-pre Garnish £18.95

Stir-fry of Tofu with Mixed Vegetables, Ginger and Garlic £10.95

Pan-fried Duck Breast with Blackberry and Brandy Sauce and Celeriac Puree and Crushed Potatoes £15.95

Pork Tenderloin accompanied by a Dijon Mustard Sauce served with Carrots and Dauphinoise Potatoes £14.95

Please see our Blackboard for Today's Specials

Salads

Chicken Caesar Salad

Crisp Gem Lettuce, Parmesan, Anchovies, Caesar Dressing & Croutons £10.95

Warm Goats Cheese Salad

Cherry Tomatoes, Pitted Olives, Wild Rocket and a Caramalised Red Onion Marmalade £10.95

Desserts

Mango and Coconut Panacotta with Lime Salsa £5.95

Profiteroles filled with Baileys Cream with White Chocolate Sauce £6.95

Homemade Chocolate Brownie with Vanilla Bean Ice Cream £5.95

Selection of Ice Creams £5.95

Cheese and Biscuits £5.95

Coffee and Mints £2.50

For guests on Dinner inclusive terms, there is an allowance of £20.00 off the total food bill