

SAMPLE

A LA CARTE MENU

Lunch Served 12 noon – 2.00 pm, Monday – Saturday

Dinner Served 7.00 pm – 9.00 pm Everyday

STARTERS

Chef's Soup of the Day , Garlic croutons	(V)	4.95
Beef tomato and Mozzarella tartlet with red onion cranberry relish	(V)	5.50
Royal Greenland prawns , baby leaf salad, Thousand Island dressing		6.50
Slow cooked bar-be-que pulled pork , topped with an egg, tomato Ragù		6.25
Fanned seasonal melon , pineapple crush, orange sorbet	(V)	4.95

MAIN COURSES

Pan seared fillet of sea bass , roasted pimento coulis, parsley potatoes		14.40
Roasted chicken breast , Pancetta, Monterey jack cheese and passata		12.95
Lightly grilled lamb cutlets , minted potato gratin and red wine jus		14.95
Pork medallions , wild mushroom Madeira cream, Parmesan pea risotto		10.95
6 oz. fillet steak , field mushroom, triple cooked chips		17.95
(£5.00 supplement for those guests on a dinner, bed and breakfast rate)		
Butternut squash risotto , Ricotta cheese, roasted beetroot	(V)	10.95

Selected main courses served with seasonal vegetables and potatoes of the day.

DESSERTS

Elderflower panna cotta , gooseberry compote		4.95
Cherry Tiramisu , Amaretti biscuits		4.25
Chocolate cup muffin , white chocolate sauce		4.95
Pear Bakewell tart , vanilla ice cream		5.25
Raspberry Eton Mess		4.50
Selection of Ice Creams		3.50
Cheese platter , Grapes and Celery		7.50

EXTRA SIDES

Portion of Triple Cooked Chips		2.50
Buttered Baby New Potatoes		2.50
Side Salad		2.00
Onion Rings		3.00

Fine Selection of Tea and Coffee available, please ask your server for the beverage menu.

(V) – Vegetarian