

## Pre-appetiser

### Homemade Breads & Oils

Served with marinated olives  
£4.25

## To Start

### Chef's Soup of the Day

served with a crusty roll  
£4.95

### Seared Calves Liver & Bacon Salad

with raspberry & red wine vinaigrette  
£6.95

### Goats Cheese & Red Pepper Jam Filo Parcels

on a bed of rocket with balsamic glaze  
£5.95

### Lemon Grass Dressed King Prawn Skewers

on a garlic butter brochette  
£7.50

### Flat Mushroom Stuffed with Brie & Cranberry

served on a bed of dressed salad  
£5.95

# In The Middle

Pork Fillet Medallions with Creamed Cabbage & Bacon  
with cous cous & a cider jus  
£13.95

Pan Fried Seabass Fillets  
laid on herbed new potatoes  
£15.95

Trio of Roasted Vegetables (v)  
served with rocket & a balsamic drizzle  
£9.95

King Prawn & Mussel Linguini  
in an arabiatta sauce finished with basil pesto  
£14.95

Braised Lambs Heart with Homemade Stuffing  
laid on sage mash with a shallot jus  
£12.95

Chicken Breast Stuffed with Chorizo & Smoked Cheese  
with sautéed potatoes & a tomato & red pepper sauce  
£12.95

Sweet Potato & Chickpea Saag Masala (v)  
served with spiced rice & naan bread  
£8.95

**Beer Battered Cod with Handcut Chips**

served with petit pois & lemon tartare sauce

£9.95

**Slow Roasted Rack of Lamb**

with redcurrant jus & parmentier potatoes

£15.95

**Confit Duck Leg**

with vermicelli noodles & sweet plum sauce

£14.95

**10oz Sirloin Steak with Handcut Chips**

served with a choice of sauce

£16.95

**Sides - £2.50**

Roasted winter vegetables

Handcut chips Seasonal vegetables

Fresh Bistro dressed Green Salad

# To Finish

**White Chocolate & Coconut Brownie**  
with dark chocolate sauce  
£4.95

**Tart au citron**  
with a raspberry coulis  
£4.95

**Sticky Toffee Pudding**  
& chocolate swirled crème anglais  
£4.95

**Baked Cappuccino Cheesecake**  
with amaretto drizzle  
£4.95

**Traditional Cheese Selection**  
fine cheeses served with water biscuits & chutney  
£5.95

**Trio of Crème Brulee**  
£4.95

## Dessert Wine

Noble Taminga - Trentham Estate Australia  
Very good honeyed dessert wine with nutty undertones  
this goes perfectly with sweet and fruity desserts  
Half Bottle - £13.95 - Glass 125ml - £5.25