

## Pre-appetiser

Homemade Breads & Oils  
Served with marinated olives  
£4.25

# To Start

Chef's Soup of the Day  
served with a crusty roll

Seared Calves Liver & Bacon Salad  
with raspberry & red wine vinaigrette

Lemon Grass Dressed King Prawn Skewers  
on a garlic butter brochette  
(£2 supplement)

Goats Cheese & Sweet Chilli Filo Parcels  
on a bed of rocket with balsamic glaze

Flat Mushroom Stuffed with Brie and Cranberry  
served on a bed of dressed salad

Our food is freshly made on the premises & cooked to order  
All fish dishes may contain small bones, some products may contain nuts  
Please advise a member of staff of any allergies

# Main Courses

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

**Pan Fried Seabass Fillets**  
laid on herbed new potatoes

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

**King Prawn & Mussel Linguini**  
in an arabiatta sauce finished with basil pesto  
(£2 supplement)

**Slow Baked Rack of Lamb**  
& redcurrant, served with Parmentier Potatoes  
(£3 supplement)

**Beer Battered Cod with Handcut Chips**  
served with petit pois & lemon tartare sauce

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

**Confit Duck Leg**  
with vermicelli noodles & sweet plum sauce

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

**8oz Sirloin Steak with Handcut Chips**  
served with a choice of sauce  
(£3 supplement)

## Sides - £2.50

Seasonal vegetables Tomato & onion side salad  
Handcut chips Roasted new potatoes  
Fresh Bistro dressed Green Salad

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# To Finish

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

**Tarte au citron**  
with a raspberry coulis

**Sticky Toffee Pudding**  
with chocolate swirled crème anglais

**Baked Cappacino Cheesecake**  
with amaretto drizzle

**Traditional Cheese Selection**  
fine cheeses served with water biscuits & grapes

**Trio of Crème Brulee**

**Available Monday to Thursday**  
**2 courses**  
**£14.99 per person**

**Additional course £4.50**

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