

January / February 2019

Set Menu - 2 courses £14.95

3 courses £17.95

White Onion Soup  
Mini onion bhaji, naan bread

Chicken Liver Parfait  
Cumberland sauce, toast

Twice Baked Applewood Cheddar Souffle  
Chilli jam, dressed leaves

Tempura Prawns- Chipotle mayonnaise

Baked Camembert  
Red onion relish, fresh bread

Garlic Mushrooms on Toast  
Garlic & cream sauce

Warm Crispy Duck Salad  
Asian salad, hoi sin dressing

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Pan Fried Lambs Liver (served pink)  
Bubble & Squeak, tender stem broccoli, redcurrant &  
rosemary jus, crispy pancetta

Rolled Blade Chilli Beef  
Adobo sauce, Mexican fried rice,  
char grilled tortilla, sour cream

Roast Chicken Supreme  
Dauphinoise potato, onion puree, treacle glazed  
parsnip, wilted spinach, bordelaise sauce

Pork Tenderloin wrapped in Parma Ham  
Cider fondant potato, red cabbage puree, cavolo nero,  
mustard cream

Fillet of Gilthead Bream  
Cauliflower cheese bon bon, french style peas,  
champagne sauce

Grilled Goats Cheese Risotto  
Spinach, tomato & red pepper

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Steamed Treacle Sponge  
Homemade vanilla custard

Baileys Crème Brulee - Coffee shortcake

Plum Crumble - Homemade custard

Chocolate Orange Cheesecake  
Blood orange sorbet

Vanilla Pannacotta  
Lime & mango compote coconut macaroons

Something From Our Chargrill

All our beef is matured on the  
bone in the traditional manner  
for 30 days

**10oz Ribeye £22.95**

**7oz Fillet £26.95**

**Add a starter for £5.00**

**Add a dessert for £5.00**

All steaks served with either  
skinny or homemade chip, garlic  
mushroom, grilled tomato &  
mixed salad leaves

**Add a sauce for £2.95**

Stilton, Diane, Peppercorn

**Upgrade to Surf & Turf £4.95**

6 Tempura Prawns

**Before you order please  
inform staff of any food  
allergies & intolerance**

**Please note this menu is not  
available on Valentines Day**