

# Evening Dinner

## MENU

3 COURSES AND A GLASS OF HOUSE WINE

### STARTERS;

Brussels Pate

*Red Onion Chutney - Toasted Sour Dough*

Soup of the Day (GFR)

*with Crusty Bread Roll*

Pan Fried Halloumi (GF)

*Baby Leaf Salad - Cherry Tomato - Basil Pesto*

Chicken Skewer (D)(GFR) - **£1.25 Supp**

*Fresh Parmesan - Cos - Anchovies - Deep Fried Capers - Croutons*

Thai Spiced Salmon Fishcake (D) - **£2.25 Supp**

*Cucumber & Lime Salad - Sweet Chilli Sauce*

Black Pudding & Pulled Pork Fritter - **£2.95 Supp**

*Bramley Apple Puree - Apple Crisp - Poached Egg*

Greenland Prawns (GF) - **£3.75 Supp**

*Scottish Smoked Salmon - Marie Rose Sauce - Pink Peppercorns*

### MAIN COURSE;

Roast of the Day (D)(GFR)

*with Fresh Vegetables & Yorkshire Pudding*

Beer Battered Cod

*Chunky Chips - Lemon & Tartar Sauce - Mushy Peas*

8oz Rib Eye (GFR) - **£6.95 Supp**

*Chunky Chips - Garden Peas - Vine Roasted Tomatoes - Onion Rings*

Chef's Risotto with Lashings of Parmesan & Garlic Slices;

~ Wild Mushroom & Leek (D)(GF)(V)(VGR)

~ Chicken & Pancetta (D)(GF) - **£1.25 Supp**

~ Seafood (Salmon, Prawns, Squid & Mussels) (D)(GF) - **£3.95 Supp**

### The following are all with Dauphinoise Potato & Vegetables:

Pan Fried Chicken (D)(GFR)

*Saute Wild Mushrooms - Roasted Shallot - Sweet Potato Puree - Red Wine Sauce*

Beef Wellington (D) - **£13.75 Supp**

*Roasted Beetroot - Parsnip Puree - Brugnandy Wine Sauce*

Twice Cooked Pork Belly (D)(GFR) - **£3.50 Supp**

*Star Anise & Cardamon - Braised Red Cabbage - Apple Puree - Crackling - Cider & Mustard Sauce*

# Evening Dinner

## MENU

3 COURSES AND A GLASS OF HOUSE WINE

### DESSERTS;

Treacle Sponge (D)  
*Vanilla Custard*

Vanilla Crème Brûlée (D)  
*Raspberry Compote*

Belgian Waffle (D)  
*Maple Syrup - Vanilla Ice Cream*

Chef's Homemade Cheesecake of the Day (D)(V) - **£1.95 Supp**  
*with Chantilly Cream*

Salted Caramel and Chocolate Tart (D)(V) - **£1.95 Supp**  
*with Raspberry Sorbet and Vanilla Cream*

Local & International Cheese (D) - **£3.25 Supp**  
*Biscuits - Chutney - Celery - Grapes - Apple*

### HOT DRINKS;

Latte - **£3.25**

Cappuccino - **£3.25**

Americano - **£2.75**

Mocha - **£3.85**

Espresso - **£2.85**

Pot of Coffee - **£2.75**

Pot of Tea - **£2.50**

Speciality Tea - **£2.85**

Hot Chocolate - **£3.50**

*Add Whipped Cream - £0.75*

### We also offer liqueur coffees;

French (*Brandy*) - **£7.00** ~ Irish (*Whiskey*) - **£5.60**

Calipso (*Dark Rum*) ~ Russian (*Tia Maria*) - **£6.00**