



3-course Menu of the Week £20 (£17 excl wine)
 including **FREE WINE** at the table during starter & main course

~ **Homemade Soup of the Day** £3.95

~ **Seasonal Melon & Strawberries** with strawberry coulis £3.95

~ **Rich Chicken Liver Pate**
 served with a red onion marmalade and toasted brioche £4.95

~ **Smoked Salmon & Prawn Ceviche**
 on a bed of mixed leaves £4.95

~ **Antipasti**
 with chorizo sausage, prosciutto ham, pate, vine tomatoes,
 melon, mixed olives with dressed rocket and ciabatta £5.50

~ **Asparagus**
 fresh seasonal asparagus topped with a poached egg
 Served with a creamy hollandaise sauce £5.50

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~ **Sirloin or Rump Steak** with a traditional garnish
 served with a peppercorn sauce £13.95

~ **Pork & Mushroom Stroganoff** served with rice £10.95

~ **Lambs Liver & Bacon** served with a creamy mash £10.00

~ **Steak & Ale Pie** stopped with a herby short crust pastry £10.00

~ **Supreme of Chicken** filled with French brie, wrapped in
 smoked pancetta, on a bed of tomato & basil pesto mash
 served with a wholegrain mustard sauce £13.95

~ **Medallions of tender Beef Fillet**, mushroom marmalade,
 caramelized shallots, wilted spinach and a balsamic jus £18.95**

~ **Barbary Duck Breast** served on a bed of stir fried vegetables,
 egg noodles, pak choi and a ginger and pineapple sauce £14.95*

~ **Fillet of Cajun Spiced Salmon** served with a mango salsa £10.95

~ **Vegetarian Option (v)** £10.00

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~ **Vanilla Panna Cotta & Berry Compote** with shortbread biscuit

~ **Classic Crepes Suzette** pancakes with a grand marnier sauce and ice cream

~ **Caramelized Apple Tart Tatin** served warm with cinnamon ice cream

~ **Pear poached in White Wine** dark chocolate mousse and chantilly cream

~ **Pavlova** with fresh cream, kiwi fruit and strawberries

~ **Selection of Fine Cheeses** with celery, grapes and biscuits

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Tea or Coffee, Mint & Homemade Fudge £1.75

*£5 Supplement / **£8 Supplement

All £4.95