

DINNER MENU

Starters

Home made soup served with bread and butter *	4.95
Smoked salmon with radish and orange salad	8.95
Duck terrine with celeriac rémoulade, spiced pear and brioche *	8.50
Warm goats cheese and beetroot salad with tomato chutney and balsamic reduction (v)*	6.95
Scallops with pea mousse, pancetta and red wine reduction	9.50
Crispy belly pork and apple puree with spinach and hazelnuts (n) *	7.95

Main Dishes

Roast rump of lamb, mediterranean vegetables, crushed new potatoes and basil essence	16.95
Fillet of beef, spinach, creamed potato and tiger prawn	24.95
Braised pork cheek, root vegetables and potato ravioli *	14.95
Duck breast, savoy cabbage and bacon and parsnip puree	17.95
Wild mushroom risotto finished with parmesan and truffle oil (v) *	11.95
Sea bass, asparagus, chorizo mash and pesto	14.95

Desserts

Milk chocolate delice with fresh raspberries and raspberry flakes *	5.95
Banana parfait with cinder toffee and chocolate *	5.95
Hot dessert of the day *	5.95
Selection of ice-creams *	4.95
British and continental cheeses with grapes, celery, chutney and biscuits	6.95

(n) May contain nuts

(v) Suitable for vegetarians

* indicates dishes available for guests on an inclusive Dinner package

From the Grill

All served with vine tomatoes, mushroom and chunky chips.

8oz Ribeye steak	19.95
8oz Sirloin steak	18.95
Chicken breast *	15.95
Salmon fillet *	14.95

Side Orders

Panache of vegetables	2.95
Buttered new potatoes	2.95
Steak chips	2.95
Rocket and parmesan salad	2.95
Tomato and basil salad	2.95

To compliment your grill why not try one of the following sauces

Peppercorn	2.50
Bernaise	2.50
Stilton	2.50

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(v) Suitable for vegetarians

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