



EVENING MENU

STARTER

Soup of the Day	£5.00
King Prawns with a Saffron & Dill Potato Salad	£6.00
Beetroot Risotto with Tarragon Crème Fraîche	£5.50
Chicken Liver Parfait with Plum Chutney and Wholemeal Toast	£6.00
Smoked Salmon, Mozzarella and Basil Terrine with a Lemon & Pink Peppercorn Dressing	£5.50

MAIN COURSE

Chargrilled Rump Steak with Rosemary Roast Potatoes & Roast Garlic Aioli	£16.50
Peppered Fillet of Salmon with Pickled Cucumber & Rocket Salad with Crème Fraîche and Salmon Caviar	£14.50
Roast Rump of Lamb with Butternut Squash & Black Pepper Mash with Green Beans & Shallots	£16.50
Pan-Fried Chicken Wrapped in Pancetta with a Red Pepper & Tomato Dressing and Black Olives	£14.50
Roast Romano Pepper with Feta Cheese & Sun-Blushed Tomatoes and a Warm Pumpkin Salad	£13.50

SIDE ORDERS

Hand Cut Chips	£2.50
Roast Potatoes with Rosemary	£2.50
Green beans	£2.50
Mixed Leaf Salad	£2.50

DESSERT

Limoncello & Pistachio Brûlée with Shortbread	£5.50
Custard Tart with Deep Fried Cinnamon & Ginger Ice Cream	£5.00
Pear & Raspberry Charlotte with Vanilla Anglaise	£5.50
Selection of Ice Creams and Sorbets	£3.50
Cheese Selection with Biscuits, Celery and Apricot & Almond Cake	£7.50
Handmade Fresh Cream Chocolates (6)	£3.50
Coffee and Petit Fours	£2.95

All our menus are created using fresh, quality produce from local suppliers wherever possible.
Some of our dishes may contain nuts so please inform the staff if anyone has allergies.