



### **Pre starters to share @ £2.95**

Hand cut fresh bread with olive oil and balsamic vinegar  
Mixed olives marinated in sweet chilli, fresh parsley and garlic

### **Starters**

Home made soup of the day with garlic bread sticks (v)	£4.50
Steamed fresh mussels tossed in a fragrant Thai green sauce	£5.50
Eggs Benedict, lightly toasted muffin with locally sourced hand carved ham, a soft poached egg & hollandaise	£5.45
Pan fried scallops served with lightly grilled black pudding and apple sauce	£7.95
Mini Greek platter with char grilled pita, marinated olives and hummus (v)	£4.95
Lightly breaded locally sourced goats cheese on salad leaves with caramelised onion (v)	£4.95
The classic Caesar salad with baby gem lettuce, cherry tomatoes, fresh anchovies, croutons and Parmesan shavings	£5.25
Sautéed button mushrooms cooked in white wine, diced onion, garlic and cream with garlic bread (v)	£4.95
Wok fried tiger prawns in sweet chilli sauce on garlic ciabatta	£6.50
Crispy Peking duck tossed in sweet plum sauce on dressed salad leaves with a julienne of veg chilli sauce and spring onion	£6.95
Home made spicy chilli con carne topped with melted cheddar cheese, sour cream, spring onion and Tortilla chips	£5.25
Caramelised onion, beetroot & goats cheese tart oven baked served with a peppery watercress and cherry tomato salad (v)	£5.65

(v) Denotes a dish suitable for vegetarians

(n) Contains nuts As we use nuts in our kitchen, we can not guarantee that any of our dishes are nut free; this is for your own safety



### From the char grill....

All our steaks are locally sourced premium beef, aged for 28 days. Cooked as requested served with peppery watercress and shoe string fries

8oz sirloin steak with peppercorn sauce	£17.95
8oz fillet steak with peppercorn sauce	£21.95
10oz rib eye steak with homemade béarnaise sauce	£19.95

*To finish off any steak meal add the classic steak platter, a trio of cherry tomatoes, button mushrooms and onion rings @ £4.95*

### Other meats....

Pan fried Gressingham duck breast with a black cherry and Cockburn's port sauce with fresh watercress and mini herb roasted potatoes	£16.75
Welsh lamb shank, slow roasted fall of the bone lamb served with minted mashed potato, braised red cabbage and a thyme scented red wine jus	£17.50
Medallions of pork tender loin served in a homemade sweet and sour sauce with steamed white rice and prawn crackers	£15.95
6ozs of pan fried calves liver served on a traditional Irish champ with a bacon, thyme and red wine gravy	£16.95
Sautéed free range chicken breast, on a homemade potato rosti with a wild mushroom, sherry and cream sauce	£15.95

### The seafood selection....

Pan fried sea bass served on creamed mashed potato with steamed mussels and Provençal sauce	£16.50
Poached salmon fillet served on steamed white rice with Thai green sauce & spicy cucumber salad	£16.25
Loin of cod grilled with a herb crust on a watercress salad with mini herb roasted potatoes & finished with vinaigrette	£16.95
King prawn and scallop mornay, fresh seafood in a cheese sauce finished with breadcrumbs served with steamed white rice or hand cut chips	£16.50

### Vegetarian choices....

Vegetarian sausages on champ potatoes with rich gravy and caramelised onion (v)	£9.95
Thai green banana curry with julienne of veg, steamed white rice and a spicy cucumber salad (v)	£10.50

### Side orders all @ £2.75

Braised red cabbage and cinnamon		French beans with sautéed shallots and parmesan
Shoe string fries / Hand cut chips		Carrots tossed in butter and parsley
Seasonal dressed house salad		Garlic ciabatta bread with or without cheese

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