



Starters

- French Bread Basket 3 Garlic Bread 4 Mixed Olives 3
Soup 6 *with freshly baked bread*
Wild Forest Mushrooms 8 *fresh pan fried mushrooms bound in a cream sauce*
Avocado and Crab Salad 8.5 *thousand Island dressing*
King Prawns in a Shellfish Sauce 8.5 *with route, cheese & croutons*
Duck Liver Pate 9.5 *made with foie gras served with warm bread & plum chutney*
Goat's Cheese Mousse 8 *beetroot salad Pecan nuts & a honey truffle dressing*
Marinated Salmon 8 *fresh lime & horseradish home cured salmon*
Iberico Hand Sliced Ham 9.5 *grand Spanish ham with shavings of Manchago cheese*

Mains

- Thick Cut 28 Day Dry Aged Beef
Sirloin Steak 24
Fillet Steak 28
*Served with either cream of pepper sauce, red wine sauce, blue cheese sauce, garlic butter or plain
With roasted tomato, onion rings, watercress & chunky chips*
Minute Sirloin Steak 19.9 *avocado, bacon, parmesan, leaf salad, fries & Pepper sauce*
Breast of Chicken 17 *corn fed of course, cream of smoked bacon & mushroom sauce P&V*
Half of Lamb Shoulder 19.5 *honey thyme & red currant sauce P&V*
Braised Moroccan Pork 17 *slow cooked for hours with Moroccan spices & coriander P&V*
Lemon Sole Fillets 18.5 *stuffed with prawns, cooked in a saffron tomato & cream sauce P&V*
Lamb's Liver & Bacon 17.5 *cream of rosemary sauce P&V*
Steak & Ale Pie 15.5 *with smoked paprika chips & vegetables*
Butternut Squash Risotto 15 *served with our house side salad*
Breaded Fish & Fries 13.9 *garden peas & a prawn tartar sauce*
Chicken & Bacon Salad 15.5 *with our own house dressing*
Aged Steak Beef Burger Bacon & Cheese 14.5 *fries, slaw salad*
Breaded Chicken Bacon Sandwich 14.5 *fries, slaw salad*

Sides 3

- Fat chips, Skinny fries, Pomme Gratin, Crunchy slaw salad,
Leaf salad, Seasonal greens, Cauliflower cheese

P&V = Potatoes and Vegetables