



3 COURSE SAMPLE MENU DU JOUR

£23.95

(Items also available individually as priced)

STARTERS

Chef's Soup of the Day
£4.95

*Thai Style Crab Cakes with Spring Onion & Caper Cream
and a Chilli and Lime Glaze*
£5.95

Breaded Brie with a Cranberry Compote
£5.95

Smoked Haddock Kedgeree topped with a Poached Egg.
£5.95

Scallops & Chorizo Sausage with Wild Rocket
£5.95

Black Forest Ham with Melon drizzled with Honey and Balsamic Glaze
£5.95

Mozzarella, Tomato and Red Onion Salad, finished with Basil Oil
£5.95

*Mushrooms served on a thick Garlic Croute topped
with a Creamy Blue Cheese and Walnut Sauce*
£5.95

Please note that some dishes may contain nuts



MAIN COURSES

Marinated Tenderloin of Pork with Lyonnaise Potatoes, Vegetables and a Cider Apple Sauce.
£14.95

Fillet of Sea Bass with Parsley Butter, Crushed New Potatoes & Selection of Vegetables
£14.95

Chicken Breast wrapped in Bacon with Creamed Potatoes, Mixed Vegetables & a Mushroom and Tarragon Sauce
£14.95

Braised English Lamb Shank with Creamed Potatoes, Selection of Vegetables & Rosemary and Red Wine Sauce
£14.95

Barbary Duck Breast with Bubble and Squeak served with a Cherry and Port Wine Sauce
£14.95

Mushroom and Leek Fricassee mille feuille with Buttered Asparagus and New Potatoes.
£12.95



DESSERTS

Mixed Berry Eton Mess
£5.95

Sticky Toffee Pudding with Vanilla Ice Cream
£5.95

Pear and Almond Tart with Crème Anglaise and Clotted Cream
£5.95

Vanilla Cheesecake with Glazed Pineapple and Caramel Sauce
£5.95

Warm Chocolate Brownie with Clotted Cream and Chocolate Ice Cream
£5.95

Pannettone Bread and Butter Pudding with Vanilla Ice Cream
£5.95

Mixed Ice Cream
£4.95

Plate of South West Cheese
£6.95
(£1 supplement if having 3 Course Menu)