



À La Carte Sample Set Price Menu

£19.95 (3 Courses)

STARTERS

Chef's Home-Made Fresh Soup of the Day

*Fanned Honeydew Melon served with a Fruit Sorbet & a Raspberry
& Passion Fruit Coulis*

Smooth Chicken Liver & Brandy Pate served with a Redcurrant Jelly & Toast

Seasonal Traditional Fishcakes with Parsley Sauce

Lamb & Spinach Meatballs on a Tzakiki Sauce

MAIN COURSES

Fillet of Salmon on Fresh Asparagus with a Lemon & Dill Sauce

*Roast Topside of English Beef served with a Rich Gravy
and Yorkshire Pudding*

*Roasted Breast of Chicken filled with Garlic Wild Mushroom
on a White Wine Cream Sauce*

A Duo of Pork

Slow cooked marinated Belly & Roasted Fillet with Sage Mash & Apple Gravy

Chef's imaginative Vegetarian Dish of the Day

*(Served with Seasonal Vegetables & New Potatoes OR Chef's Traditional
Chips)*

DESSERTS

Traditional Bread & Butter Pudding served with Custard

Warm Apple Pie with Vanilla Ice Cream

Chef's Raspberry Crème Brûlée of the Day with Shortbread Biscuits

DESSERT OF THE DAY

Please ask a member of staff for the Special Sweet

COFFEES

Filter Coffee £1.39
Espresso £1.39 Large Espresso £1.99
Latte £1.79 Standard Cappuccino £2.25
Large Cappuccino £3.95