



# Restaurant Menu

## To Start

### **Soup of the Day (v) (gf)**

Served with Ciabatta bread & butter

**£4.25**

### **Crispy Calamari**

Served on a baby leaf salad with sweet chili dressing

**£4.95**

### **Breaded Mushrooms**

Hand rolled breaded mushrooms on a leaf and tomato salad lightly coated in garlic dressing

**£4.75**

### **Prawn Cocktail**

Large peeled prawns coated in Marie rose sauce topped with an avocado, coriander & lime dressing and served with brown bread & butter

**£5.55**

### **Duck Pate in a Jar**

Topped with an orange glaze and served with warm toast, apple & ale chutney

**£5.25**

### **Goats Cheese Bonbons**

A trio of goat's cheese bonbons hand rolled with basil & garlic served with on a puree of beetroot

**£4.95**

### **Black Shell Mussels**

Steamed in white wine & cream, served with a slice of garlic ciabatta

**£5.95**





# Restaurant Menu

## To Continue

### **Braised Shoulder of Pork (gf)**

Served with oven baked creamed potatoes cooked in stock & braised red cabbage with a rich sauce

**£12.15**

### **Pan Seared Supreme of Chicken**

Served with sweet potato puree, steamed green cabbage in a rich white wine & smoked bacon sauce

**£12.25**

### **21 Day Aged British Sirloin Steak**

Cooked to your liking and served with grilled tomato, button mushrooms, thick cut skin on fries, ale battered onion rings and peppercorn sauce

**£16.95**

### **Slow Cooked Blade of Beef (gf)**

Served with Dauphine potato and char glazed carrots in a rich red wine jus

**£12.95**

### **Scottish Salmon (gf)**

Served with new potatoes, broccoli spears and hollandaise sauce

**£12.95**

### **Mushroom & Goats Cheese Wellington (v)**

Served on a porcini mushroom & white wine sauce with spinach

**£11.95**

### **Poached Cod Fillet (gf)**

Served on an auberge & potato gratin, creamed potato in a rich tomato & basil sauce

**£11.95**





# Restaurant Menu

## To Finish

### **Classic Crème Brulee (v)(gf)**

Glazed with sugar

**£4.95**

### **Apple & Blackberry Crumble**

This item normally takes around 15 minutes as it is cooked to order and served with warm Devonshire custard

**£5.15**

### **Chocolate & Vanilla Layered Panna Cotta (v) (gf)**

A combination of dark chocolate & vanilla cream topped with clotted cream

**£4.95**

### **Baked Vanilla Cheesecake**

Served with a red fruit puree & vanilla ice cream

**£4.95**

### **Warm Belgium Waffle**

Topped with a compote of red cherries and vanilla ice cream

**£5.25**

### **Chefs own Sticky Toffee Pudding**

Served with homemade toffee sauce & vanilla ice cream

**£5.25**

### **Ice Cream Sundaes**

A trio of mixed ice creams topped with whipped cream and chocolate sauce

**£4.95**

Menu items may contain or come in contact with wheat, peanuts, tree nuts, seafood, shellfish, milk or eggs. For more information please speak with a member of our team

