

LUNCH

Pate

Chef's homemade smooth chicken liver pate served with finger toast.

£4.00

Soup

Chef's homemade soup of the day.

£2.50

Melon

Melon fan served with fresh fruit.

£4.00

Mackerel

Smoked mackerel served hot or cold.

£3.50

Garlic Bread

4 rounds of French bread with melted cheese and garlic butter.

£2.50

Egg & Prawns

Egg and prawns covered in Marie Rose sauce.

£3.50

Black Pudding

Served with garlic butter and a salad garnish.

£4.00

Fish

Chef's fish of the day.

£8.50

Sirloin Steak

6oz Sirloin steak served in a mushroom and red wine sauce.

£9.50

Calves' Liver

Grilled calves' liver served with julienne onions and a red wine gravy

£9.50.

Mackerel Salad

Smoked Mackerel with Chef's special mixed salad.

£8.50

Roasts of the Day

Chef's choice of two.

£8.50

Steak & Kidney Pie

Choice cuts of steak and kidney in a rich gravy.

£8.50

Chicken Cacciatore

Leg and thigh of chicken cooked in red wine, onions, mushrooms and garlic..

£8.50

Vegetarian

Chef's choice please ask.

£8.50

Sweets

A selection of sweets from the trolley.

£5.00

Coffee

Fairtrade coffee from our *bottomless* pot and mints.

£2.50

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

DINNER

Brie

Deep fried brie served with a fruit coulis and a salad garnish.

£5.00

Pate

Chef's homemade smooth chicken liver pate served with finger toast and a salad garnish.

£4.50

Soup

Chef's homemade soup of the day.

£2.50

Melon

Melon fan served with fresh fruit.

£4.50

Salmon

Poached salmon with prawns in marie rose sauce, served with a salad garnish.

£5.50

Pancake

Chicken and mushroom pancake glazed with cheese.

£4.50

Fishcakes

Salmon fishcakes served with a sweet chilli mayonnaise.

£4.50

Mushrooms

Sauté mushrooms in a stilton sauce.

£4.50

».....«

Plaice

Grilled fillet of plaice.

£8.95

Salmon

Poached salmon in white wine, cream and onion sauce.

£8.95

Lamb Shank

Served in a honey and mint sauce.

£10.00

Sirloin Steak

Served in a red wine and mushroom chasseur sauce.

£10.00

Calves' Liver

Grilled calves' liver with julienne onions and a rich red wine gravy.

£9.50

Chicken Cacciatore

Leg and thigh of chicken cooked in red wine, onions, mushrooms and garlic..

£8.50

Roasts of the Day

Choice of 2 roasts of the day.

£9.50

Joe's Mixed Grill

Gammon steak, sausage, lamb chop, pork chop, rump steak and a grilled tomato.

£9.50

Vegetarian

Chef's vegetarian dish of the day.

£8.50

».....«

Sweets

A selection of sweets from the trolley.

£5.00

Coffee

Fairtrade coffee from our *bottomless* pot & mints.

£2.50

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

**SUNDAY
4 COURSE LUNCH
£18.00**

Briè

Breaded, deep fried served with fruit coulis and a salad garnish.

Pate

Chef's homemade pate served with finger toast and a salad garnish.

Salmon

Poached salmon and prawns in a marie rose sauce with a salad garnish.

Yorkshire Pudding

Yorkshire puddings served with onion gravy.

Black Pudding

Cooked in garlic butter and a salad garnish.

Plaice

Goujons, breaded, deep fried and served with a salad garnish.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with fresh fruit

Beef

Roast sirloin of scotch beef served with a traditional yorkshire pudding.

Pork

Roast loin of pork with apple sauce, stuffing and a yorkshire pudding.

Steak

Sirloin steak garnished with tomato and mushrooms.

Lamb

Shoulder of roast lamb, served with a yorkshire pudding.

Turkey

Roast local turkey with onion and herb stuffing, yorkshire pudding and a chipolata sausage.

Salmon

Poached salmon fillet in a white wine, cream and onion sauce.

Chicken

Chicken breast cooked in a mushroom, cream and white wine sauce.

Vegetarian

Chefs' choice of vegetarian dish of the day.

Sweets

A selection of sweets from the trolley.

Coffee

Fresh brewed coffee and mints.

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

SATURDAY
4 COURSE DINNER
£22.00

Briè

Deep fried brie served with fruit coulis and a salad garnish.

Patè

Chef's homemade pate served with finger toast and a salad garnish.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with fresh fruit.

Plaice

Goujons of plaice, breaded, deep fried and served with a salad garnish.

Black Pudding

Cooked in garlic butter and served with a salad garnish

* * * * *

Lamb

Shank of Lamb served with a mint, honey and white wine sauce.

Salmon

Poached salmon with prawns in a white wine cream, onion and brandy sauce

Chicken

Chicken breast pan fried served in a cream, onion, mushrooms and brandy sauce.

Fillet steak

6oz fillet steak served in a red wine and mushroom chasseur sauce

Sirloin steak

8oz sirloin steak served with mushrooms, onions and tomato.

Roast of the Day

Chef's roast of the day.

Vegetarian (V)

Chef's vegetarian dish of the day.

* * * * *

Sweets

A selection of sweets from the trolley.

* * * * *

Coffee

Fresh brewed filter coffee and mints.

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

A LA CARTE MENU

APPETISERS

Scampi £11.50

Deep fried in batter served with a salad garnish

Mussels £7.00

Greenlip mussels in white wine, onions and garlic.

Avocado £7.50

A fan of avocado with prawns, topped with marie rose sauce and salad garnish.

Calamari £6.50

Deep fried squid with salad garnish.

Whitebait £6.50

Deep fried whitebait served with salad garnish.

Mushrooms £6.50

Cooked in garlic butter.

Prawn Cocktail £8.00

Prawns in marie rose sauce on a bed of lettuce.

Hors D'oeuvres £8.50

A selection of mackerel, trout, salmon and prawns, garnished with salad.

Smoked Salmon £9.50

Served with prawns, marie rose sauce and salad garnish.

5 Large King Prawns £11.00

Cooked in garlic butter.

SOUPS

Chef's soup of the day £2.50

Lobster Bisque £5.00

All dishes inclusive of V.A.T.

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

A LA CARTE MENU

FISH

Whole Fresh Lemon Sole **Market Price**

Whole Fresh Dover Sole **Market Price**

Lobster Thermidore **Market Price**

Half a lobster served with Thermidore sauce or garlic butter.

House Special Paella (for two people) **£35.00**

Rice, shellfish, chicken, peppers and pork.
(24 hours notice required)

Plaice **£18.50**

Goujons of plaice, breaded, deep fried and served with a salad garnish.

Scampi **£20.50**

Deep fried scampi served with a salad garnish

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

A LA CARTE MENU

POULTRY

Duck **£20.00**

Boneless half a duck, served in a orange sauce.

Chicken Nino **£18.50**

Breast of Chicken, hammered flat, coated in breadcrumbs and pan fried.

Chicken Provençalé **£18.50**

Chicken breast, flattened, pan fried and cooked in a tomato, onion and red wine sauce.

Chicken Strogonoff **£18.50**

Strips of chicken breast cooked in mushrooms, onion and cream.

VEGETARIAN

Penne Pasta **£13.50**

Served in a tomato, onion and red wine sauce.

Bean Provençalé **£13.50**

Mixed beans in a tomato, onion and red wine sauce.

Vegetable Lasagne **£13.50**

Chef's homemade vegetable lasagne

Vegetable Pancake **£13.50**

Mixed vegetables in a white wine and cream sauce glazed with cheese.

Mushroom Strogonoff **£13.50**

Mushrooms cooked in white wine, brandy and cream served with rice.

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

A LA CARTE MENU

MEAT

Sirloin

8oz sirloin garnished with tomatoes, onion and mushrooms.

£19.50

Fillet Steak

8oz fillet steak garnished with tomato and mushrooms

£21.50

Fillet Favourite

8oz fillet steak garnished with pate, served with a red wine sauce.

£23.00

Lord Buckingham

Fillet steak filled with stilton cheese, wrapped in bacon and finished in a red wine and port sauce.

£23.00

Porterhouse Special

14 oz Porterhouse steak, garnished with tomato and mushrooms and onions

£23.50

Chateaubriand (for 2 People)

18oz fillet steak served with a bougotiere of fresh vegetables.

£45.00

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

A LA CARTE MENU

FLAMBÉ SPECIALS

Steak José

Fillet steak cooked with mushrooms, and red wine and flamed in brandy

£22.00

Steak Diane

Hammered Fillet steak cooked with red wine, onions, tomatoes, mushrooms and mustard and finished with cream and flamed in brandy.

£22.00

Calves' Liver

Cooked with onions, mushrooms and red wine, flamed in brandy.

£21.50

Salmon Flambe

Strips of salmon flambeed in onion, mushroom, cream and white wine sauce. Served with rice.

£20.50

Chicken Whisky

Chicken breast, cooked with onions, mushrooms, white wine. Flamed with whisky and finished with cream.

£20.50

Beef Stroganoff

Fillet steak cut into strips, cooked with onions and tomatoes, flamed in brandy and finished with cream. Served with rice.

£22.00

Steak Au Poivré

Fillet steak cooked with crushed peppercorns, red wine and flamed in brandy.

£22.00

Tiger Prawns Provencal

Tiger prawns, cooked with onions, mushrooms and brandy in a tomato and garlic sauce. Served with rice.

£22.50

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes can be served without sauces if required.
All dishes inclusive of V.A.T.

A LA CARTE MENU

SWEETS

Choice of Sweets from the trolley
£5.00

Crepe Suzettes for two
£12.00

Cheese
Selection of cheese and biscuits.
£5.00

Coffee & Mints
£2.50

Special Coffee
Large selection of liqueur coffees.
£6.50