

# DINNER

## APPETISERS

<b>Brie</b>	£5.00
Deep fried brie served with a fruit coulis and a salad garnish.	
<b>Pate</b>	£5.00
Chef's homemade smooth chicken liver pate served with finger toast.	
<b>Soup</b>	£3.50
Chef's homemade soup of the day.	
<b>Melon</b>	£4.50
Melon fan served with fresh fruit.	
<b>Salmon</b>	£5.50
Poached salmon with prawns in marie rose sauce.	
<b>Pancake</b>	£5.50
Chicken and mushroom pancake glazed with cheese.	
<b>Fishcakes</b>	£5.50
Salmon fishcakes served with a sweet chilli mayonnaise.	
<b>Mushrooms</b>	£5.00
Sauté mushrooms in a stilton sauce.	
<b>Chicken Goujons</b>	£5.50
Coated in Breadcrumbs and served with a garlic Mayo Dip.	

## MAINS

<b>Plaice</b>	£10.00
Grilled fillet of plaice.	
<b>Salmon</b>	£10.50
Grilled salmon in white wine, cream and onion sauce.	
<b>Lamb Shank</b>	£11.50
Served in a honey and mint sauce.	
<b>Sirloin Steak(Fillet £3.00 extra)</b>	£11.50
8oz sirloin served in a red wine and mushroom chasseur sauce.	
<b>Calves' Liver</b>	£11.00
Grilled calves' liver with julienne onions and a rich red wine gravy.	
<b>Roasts of the Day</b>	£10.00
Choice of 2 roasts of the day.	
<b>Chicken Cacciatore</b>	£8.50
Leg and thigh of chicken cooked in red wine, onions, mushrooms and garlic..	
<b>Giant Yorkshire Pudding</b>	£10.00
Filled with Steak&Kidney in a rich Gravy.	
<b>Vegetarian</b>	£10.00
Chef's vegetarian dish of the day.	

## DESSERTS

<b>Sweets</b>	£5.00
A selection of sweets from the trolley.	
<b>Coffee</b>	£2.50
Fairtrade coffee from our <i>bottomless</i> pot & mints	

**Complimentary bread, butter and Melba toast on your table**

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