

DINNER

APPETISERS

Brie	£5.00
Deep fried brie served with a fruit coulis and a salad garnish.	
Pate	£5.00
Chef's homemade smooth chicken liver pate served with finger toast and a salad garnish.	
Soup	£3.00
Chef's homemade soup of the day.	
Melon	£4.50
Melon fan served with orange segments	
Salmon	£5.50
Poached salmon with prawns in marie rose sauce, served with a salad garnish.	
Pancake	£5.50
Chicken and mushroom pancake glazed with cheese.	
Fishcakes	£5.50
Salmon fishcakes served with a sweet chilli mayonnaise.	
Mushrooms	£5.00
Sauté mushrooms in a stilton sauce.	

MAINS

Plaice	£10.00
Grilled fillet of plaice.	
Salmon	£10.00
Poached salmon in white wine, cream and onion sauce.	
Fish Salad	£10.00
Chefs' special salad with Mackerel, salmon and prawns in marie rose sauce.	
Lamb Shank	£10.00
Served in a honey and mint sauce.	
Sirloin Steak	£10.00
Served in a red wine and mushroom chasseur sauce.	
Calves' Liver	£10.00
Grilled calves' liver with julienne onions and a rich red wine gravy.	
Roasts of the Day	£10.00
Choice of 2 roasts of the day.	
Joe's Mixed Grill	£10.00
Gammon steak, sausage, lamb chop, pork chop, rump steak and a grilled tomato.	
Chicken Cacciatore	£10.00
Leg and thigh of chicken cooked in red wine, onions, mushrooms and garlic..	
Vegetarian	£10.00
Chef's vegetarian dish of the day.	

DESSERTS

Sweets	£5.00
A selection of sweets from the trolley.	
Coffee	£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 can be served without sauces if required.
All dishes inclusive of V.A.T.