

LUNCH

APPETISERS

<i>Pate</i>	£4.50
Chef's homemade smooth chicken liver pate served with finger toast.	
<i>Soup</i>	£3.00
Chef's homemade soup of the day.	
<i>Melon</i>	£4.00
Melon fan served with orange segments.	
<i>Mackerel</i>	£4.00
Smoked mackerel served hot or cold.	
<i>Garlic Bread</i>	£2.50
4 rounds of French bread with melted cheese and garlic butter.	
<i>Egg & Prawns</i>	£3.50
Egg and prawns covered in Marie Rose sauce.	
<i>Black Pudding</i>	£4.00
Served with garlic butter and a salad garnish.	

MAINS

<i>Fish</i>	£8.50
Chef's fish of the day.	
<i>Sirloin Steak</i>	£9.50
6oz Sirloin steak served in a mushroom and red wine sauce.	
<i>Fish Salad</i>	£9.50
salad with, mackerel, salmon and prawns in a marie rose sauce.	
<i>Calves' Liver</i>	£9.50
Grilled calves' liver served with julienne onions and a red wine gravy.	
<i>Roasts of the Day</i>	£8.50
Chef's choice of two.	
<i>Steak & Kidney Pie</i>	£8.50
Choice cuts of steak and kidney in a rich gravy.	
<i>Chicken Cacciatore</i>	£8.50
Leg and thigh of chicken cooked in red wine, onions, mushrooms and garlic.	
<i>Vegetarian</i>	£8.50
Chef's choice please ask.	

DESSERTS

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