

Winter Special (Tuesday-Friday)

2 Courses £18.50

Pate

Chef's homemade pate served with finger toast.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with fresh fruit.

Salmon

Poached salmon and prawns served with Marie Rose sauce.

Mushrooms

Button mushrooms in a creamy Stilton sauce.

Egg&Prawns

Covered in a Marie Rose sauce.

Plaice Goujons

Coated in breadcrumbs served with a salad garnish.

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Plaice

Lightly grilled fillet of plaice.

Salmon

Grilled salmon steak in a white wine, cream and brandy sauce.

Lamb Rump

Served in a honey and mint sauce.

Calves's Liver

Grilled and served in rich red wine gravy and sliced onions.

Roast of the day

Chef's choice of the day.

Chicken Cacciatore

Leg and thigh of Chicken in a tasty red wine, onion, mushroom and garlic marinade.

Chef's Dish of the of the Day

What ever takes his fancy.

Sirloin Steak (Fillet £4.50 extra)

6oz Sirloin steak served in a chasseur sauce.

Vegetarian Choices

5 Bean provencal/Vegetable lasagne/Mushroom stroganoff/Vegetable pancake.

(Please ask for more information.)

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Sweets(£5.00 extra)

A selection of sweets from the trolley.

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Coffee(£2.50)

Fresh brewed coffee and mints.

The baskets of bread and Melba toast on your table are complimentary (further baskets £1.00 extra)

All sauces are optional. All main courses served with chef's veg of the day.

For allergen information please ask.

All dishes inclusive of VAT