

Before

Soup with crusty bread, freshly prepared each day.

House coarse country pate with Cumberland sauce and granary toast.

Avocado with prawns, napped with a tomato and basil sauce.

Mussels cooked with white wine, shallots and cream.

Brie, Leek and Red currant tartlet

All £5.95

The Middle Bit

Rack of lamb with honey, mint and red wine sauce £12.75

Fillet steak served with pate on toast and a rich brown sauce. £14.50

Pan fried lambs liver and bacon on a bed of crushed new potatoes with a port wine sauce. £11.95

Walnut crusted cod fillet served with a creamy parsnip sauce. £10.25

Catch of the day Grilled Bream, Bass or Plaice with lemon, thyme and leeks. from £11.50

(please check with your waitress)

Pork tenderloin on a bed of crushed new potatoes with sliced apples and honey spiced gravy. £11.95

Oven roasted breast of duck served pink in a juicy plum sauce. £12.50

Supreme of chicken stuffed with spinach and stilton with white wine and leek sauce. £11.50

Wild rice, spinach and honey roast with root vegetables. £10.50

All main courses served with a medley of fresh vegetables and a choice of new, sauté potatoes.

After

Rum and raisin bread and butter pudding.

Plum and Apple crumble with custard.

Crème Brulee

Cheesecake, plain or with fresh Strawberries.

All £5.95

Espresso coffee £2.50

Fresh filter coffee £1.50