

A LA CARTE MENU

PRELUDES

Lemongrass and ginger prawns
£10.95

Salmon gravadlax with caper &
gherkin relish and lime dill crème
fraîche
£9.50

Grilled asparagus with roquette and
parmesan (v)
£8.50

Freshly made soup of the day (v)
£ 6.50

Mozzarella & plum tomato salad with
pesto dressing (v)
£8.50

Home smoked chicken and pear salad
with orange dressing
£8.50

DESSERTS

Dessert Of the day
£5.95

Chocolate torte with crushed
caramelized nuts
£8.95

Apple crumble with fresh pouring cream
£7.95

Sticky Toffee Pudding
£6.50

Selection of cheeses served with celery,
grapes and traditional cheese biscuits
£6.95

Selection of ice creams
£6.95

Selection of teas & coffee
£4.50

MAINS

8oz Sirloin steak with garlic mash and rosemary jus
£ 22.95

Chicken tikka masala with rice pilaf and raita
£ 14.50

Oven cooked chicken supreme with
herbed potato and shallot thyme jus
£ 17.95

Traditional fish & hand cut chips with mushy peas
£16.95

Teriyaki salmon on a bed of stir-fried vegetables
£15.95

Thai masamam vegetable curry simmered in coconut milk
and spices served with steamed rice (v)
£12.95

with Chicken £3.00 / Prawn £5.00 supplement

Nasi Goreng - Oriental rice dish with chicken,
shrimps and vegetables served with prawn crackers,
crushed peanuts and fried egg
£ 19.50

Mushroom ravioli with truffle cream sauce (v)
£ 12.95

Green pea risotto (v)
£ 13.95

Gnocchi Gorgonzola (v)
£ 14.95

SIDE ORDERS

All sides, £4.50 each

A selection of seasonal vegetables
Mixed leaf salad served with a choice of dressing
Steak chips
Buttered new potatoes
Creamy mashed potatoes
Buttered spinach
Garlic Bread