

restaurant menu

all dishes are freshly prepared and cooked to order by our chefs

starters

homemade soup of the day
served with a warm bread roll
£3.95

cajun chicken wrap
with a mayonnaise dip
£3.95

grilled trout fillet
on watercress with pesto and walnut dressing
£4.50

spicy beef parcel filo parcel
served with a salsa sauce
£3.95

homemade duck and cointreau pate
served on a bed of salad with red onion chutney
£4.50

honey dew melon boat with fresh strawberries
drizzled with a raspberry coulis
£3.95

main courses

8oz sirloin steak
on flatcap mushrooms and spinach topped with brie
£13.95

pan fried plaice fillet in parsley butter
served on pesto mash with tomato relish
£11.95

tender braised lamb shank
accompanied with roasted button mushrooms, cherry tomato and red onion
£12.95

local caught Blithfield trout
oven baked with tiger prawns and spring onions and topped with almond butter
£13.95

braised topside of English beef with wild mushrooms and shallots
served on cajun-dusted sautéed potatoes
£12.95

chicken breast filled with red pepper and
wrapped in bacon served with a creamy stilton sauce
£11.95

half roasted duck with a orange and cointreau sauce
£12.95

vegetarian

button mushrooms cooked in a stroganoff sauce with red and green (v)
peppers wrapped in puff pastry and served on baby leaf spinach
£9.95

oven baked green and red peppers filled with seasonal vegetables (v)
and long grain rice dressed in a hoi sin sauce
£8.95

parsnip and leek bake served with a creamy white wine and stilton sauce, (v)
roasted parsnips and leeks cooked in a cream sauce, topped with a savoury crumble
£8.95

vegetable lasagne with cheese sauce (v)
seasonal vegetables layered between pasta sheets and
cheddar cheese sauce topped with parmesan cheese
£8.95

homemade three bean chilli served in a flour tortilla basket with boiled rice (v)

£8.95