restaurant menu

starters

homemade soup of the day £3.75
served with warm crusty bread

homemade breaded brie wedges £4.50
served with a crusty roll and cranberry and orange chutney

homemade duck and cointreau pate served with finger toast, £4.50
mixed leaves and drizzled with a mango Coulis

grilled flat cap mushrooms topped with stilton £4.50
served on a bed of salad with a French mustard dressing

fresh crab meat and tiger prawn, smoked salmon platter £4.95
served on a bed of mixed leaves with a lemon and dill

yoghurt dressing

homemade salmon and smoked haddock fishcakes £4.50
served on a crisp salad with a tomato and chilli salsa

goat's cheese en croute £4.95
grilled goats cheese served on a garlic and oregano croute topped with a red onion chutney

main courses

oven roasted rack of lamb topped £13.95
with a garlic and rosemary herb crust with a sweet redcurrant jus

stuffed chicken supreme £10.95
chicken stuffed with stilton and spinach wrapped in oak smoked bacon served with a mushroom, shallot and port sauce

oven baked whole sea bass filled with spring onions red peppers and mushrooms finished with a lemon and parsley butter £13.95

half roasted Staffordshire duck £14.95

coated with a delicate orange and cointreau sauce

grilled 8oz sirloin garni £12.95
served with grilled tomato, onion rings and mushrooms

a boat of peppercorn sauce £1.95
a boat of mushroom, shallot and port sauce £1.95

grilled salmon steak £10.95
on a bed of fresh asparagus topped with a rich hollandaise sauce

vegetable en croute £9.95
home made vegetable en croute filled with seasonal vegetables baked in the oven and served on a tomato coulis

mushroom and cherry tomato tartlet £9.95
a combination of flat cap mushrooms and cherry tomatoes in a creamy cognac sauce served in a pastry tartlet and finished with a parmesan gratin

tornados rossini £16.95
8oz fillet steak, topped with pate, wrapped in bacon and finished with a light Madeira sauce

Desserts

A homemade apple and red cherry crumble topped with caramelised brown sugar and served with a boat of custard

.....

Homemade lemon and fresh cream cheesecake
served on a mango Coulis

.....

Homemade orange, cointreau and Jaffa cake trifle
topped with a layer of double cream and chocolate shavings

.....

Freshly made stuffed crepes
(Filled with hot fruit and served with choice of vanilla ice-cream or thick double cream

.....

Toffee crunch dime bar cake served on a chocolate sauce with vanilla ice-cream

.....

A selection of continental cheeses served with biscuits ,celery and seedless grapes