

Two & Three Course Menu

STARTERS

Homemade Soup of the Day. Petit Pain & Butter

Chicken Liver. Brandy & Herb Pate with Mixed Leaves. Onion Marmalade & Toasted Brioche


Melon Ball. Kiwi & Berry Salad with Lime & Raspberry Dressing 

Mushrooms in a Creamy Tarragon Sauce on a Garlic Crouton 

MAIN MEALS

Chicken with a Peppercorn Sauce

Braised Beef with Root Vegetable Sauce

Cheese & Onion Pie Encased in Short-crust Pastry. Seasoned Chips 

Fillet of Salmon with Garlic Tomato Sauce 

Pasta Carbonara served with Garlic Bread

House Salad with Warm Chicken & Snippets of Back Bacon

Stuffed Peppers with Tomato Risotto 

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce

Crème Brulee served with Shortbread

Poached Peach with Fruit Sorbet 

Trio of Dairy Ice Creams

Selection of Cheeses. Celery. Grapes & Biscuits

Two Courses £11.45 Three Courses £14.75

SIDES

Garlic Bread £2.60

Shoe String Fries £1.95

Sweet Potato Fries £2.95

Garlic Bread with Cheese £2.85

Seasoned Chips £2.20

Steamed Vegetables £2.95

Mashed Potatoes £2.50

Buttered New Potatoes £2.50

Beer Battered Onion Rings £2.95

Side Salad £2.50

 Suitable for a Vegetarian Diet.

 Suitable for a Vegan Diet

 Please take care when eating fish, as it may contain bones

ALLERGEN RISKS: Some dishes may include ingredients not listed on the menu. For detailed information, please refer to our separate ingredients list available on request.