



### Starters

Soup of the day - Rustic Bread £4.95

Grilled Asparagus - Wrapped in Parma Ham, Balsamic Vinegar, Parmesan Croutons,  
Hollandaise Sauce £5.95

Crevette Prawn & Avocado Salad - Marie Rose Sauce & Lambs Lettuce £7.95

Goats Cheese Rolled with Roasted Hazelnuts, Half Grilled Fig, Baby Beets, Confit Shallots &  
Red Wine Reduction Glaze £6.95

Smoked Duck with Pickle Cabbage & Carrot £7.95

### Mains

Surf & Turf - Chicken Supreme Stuffed with Prawns, Creamed Spinach & Parisienne  
Potatoes £15.95

Slow Cooked Belly of Pork - Mash Potatoes, Seasonal Vegetables & Apple Sauce £15.95

Baked Prime Fillet of Cod - Fat Chips, Tartare Sauce, Puree of Spinach & Peas £15.95

Steak & Doombur Ale Pie - Mashed Potato, Seasonal Vegetables £15.95

Rack of Lamb - Mint Pea & Spinach Puree, Fondant Potatoes, Red Wine Jus £17.95

Butternut, Spinach & Feta Cheese Wellington - Season Vegetables & White Wine Sauce  
£13.95

8oz Ribeye - Triple Cooked Chips, Slow Baked Tomato, Peppercorn Sauce or Mushroom  
Glaze £17.95

### Desserts

Chocolate Fondant - Homemade Vanilla Ice Cream £6.95

(Please Allow 15 Minutes Cooking Time)

Crème Brulee - Baileys White Chocolate Shortcrust Biscuit £5.95

Apple Tart - Apricot Glaze, Vanilla Ice Cream £5.95

Roasted Pineapple - Bacardi Granita £5.95

Chefs Own Trio of Sorbet - Chocolate, Lemon, Raspberry £5.95

Cheeseboard- Selection of Cheeses, Biscuits & Chutney £8.50

### Valentine's Week

Set Menu 2 Course - £21.95

Set Menu 3 Course - £29.95

