

Evening Menu

Starters

- Chef's Speciality Soup, Served with Homemade Bread £4.95
Trio of Scallops, Pea Vinaigrette, (Apple Puree,
Black Pudding, Lemon Confit) £7.50
Ham Hock and Tarragon Terrine, Homemade
Piccallilli £4.50
Smoked Haddock & Salmon Fishcakes, Citrus Dressing £4.50
Cherry Vine Tomato, Asparagus & Goats Cheese Salad,
Walnut Dressing £4.75
Warm Caramelized Red Onion Tart, Fruit Chutney £4.75

Main Course

- Char Grilled Sirloin Steak, Hand Cut Chips, Mushroom, Grilled
Tomato, Stilton Butter or Peppercorn Sauce £15.50
Gloucester Old Spot Pork Loin, Bubble & Squeak Cake, Spring
Greens, Apple Jus £11.50
Fillet of Salmon, Roast Beetroot, Spinach & Baby Fennel, Dill
Cream £10.95
Roast Monkfish Tail, White Bean Puree, Cherry Vine
Tomatoes, Herb Oil £13.95
Roasted Root Vegetables in a Puff Pastry Case, Tomato &
Thyme Coulis £9.50

Side Orders:

- Mashed Potato
Sauté Potatoes
Hand Cut Chips
Creamed Spinach
Tomato & Red Onion Salad
French Beans

All side orders £2.75

All prices include vat and we leave the matter of gratuities to
the individual.

All dishes are cooked fresh to order.

Desserts

Roasted Peach Melba
(Vanilla Ice Cream, Raspberries, Peaches)
White Chocolate Mousse, Shortbread,
Poached Strawberries
Rhubarb and Custard Tart, Clotted Cream
Platter of English Cheese & Biscuits
£1.50 Supplement
Selection of Ice Creams & Sorbets

All desserts £4.50

Coffee:

Espresso, Cappuccino, Latte, Cafetière, Mocha
Filter Coffee, Liqueur Coffees
Hot Chocolate
£2.50

Teas: Breakfast, Earl Grey, or Various Herb or Fruit
Teas (please ask)
£2.00

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