



Set Price Menu

Served Monday ~ Saturday 6.00pm ~ 9.00pm

*Starter & Main Course £15.95
3 Course £18.95*

Starters

Soup Of The Day

Made By Our Chef's Using The Finest Ingredients
& Served With Warm Bread

Pork, Apricot & Pistachio Terrine

Served With A Spiced Apple Compote, Rocket & Garlic Crostini

Award Winning Locally Made Black Pudding

Topped With Poached Egg & Crispy Bacon,
Masked With A Warm Grain Mustard Sauce

Mushrooms In A Creamy Garlic Sauce

Glazed With Cheese & Served With A Crisp Garlic Crostini

Seared Scallops With Chorizo Sausage

On Tomato Salsa & Garnished With Shavings Of Grana Pandano

Hand Made Ravioli Of Pancetta & Goats Cheese

With An Orange & Tarragon Butter With Fresh Rocket

Teriyaki Duck With Noodles

Cooked In A Chilli, Lemon Grass, Corriander & Pak Choi Broth
& Garnished With Crispy Noodles

Pea & Broadbean Risotto

Finished With Cream & Parmesan Cheese

Tempura Battered King Prawns

With A Garlic & Lime Dipping Sauce



Main Courses

Peppered Chicken

Breast Of Chicken In A Cream & Peppercorn Sauce

Chicken Italienne

Breast Of Chicken In A Sauce Of Tomato, Garlic, Peppers & Oregano
& Finished With Shavings Of Parmesan

Fillet Of Pork

Fillet Of Pork With A Marsala Cream Sauce & Topped With Crispy Pancetta

Rump Steak

Chargrilled Rump Steak With Home Made Onion Rings & Hand Cut Chips
Why Not Add A Sauce To Your Steak From Our Side Orders Selection

Sirloin Steak (£2.00 Extra)

Chargrilled Sirloin Steak, Served Either Plain With Home Made Onion Rings,
& Hand Cut Chips, Or With A Peppercorn Sauce, Or Garlic & Herb Butter

Fillet Steak (£4.00 Extra)

Chargrilled Fillet Steak, Served Either Plain With Home Made Onion Rings,
& Hand Cut Chips, Or With A Peppercorn Sauce, Or Garlic & Herb Butter

Four Pepper Fillet Steak (£4.00 Extra)

Fillet Steak With A 4 Peppercorn Crust, Port & Shallot Reduction & Rosti Potato

Lamb Shank

Lamb Shank Studded With Garlic & Fresh Rosemary, Braised In Red Wine
With A Garlic, Rosemary & Red Wine Reduction On Horseradish Mash

Supreme Of Chicken

Oven Roasted With Lemon, Garlic & Thyme, Accompanied By A Light Chicken
Reduction & Served With A Corn Fritter



Main Courses

Salmon Kiev

Fillet Of Salmon Filled With A Garlic Cream Cheese & Coated In Breadcrumbs Then Oven Baked & Served With A Tomato Salsa

Smoked Haddock

Smoked Haddock Gently Poached In Milk On Mashed Potato & Topped With A Poached Egg & A Buerre Blanc

Hake Fillet

Pan Fried Fillet Of Hake Cooked In A Prawn & Garlic Butter, & Rested On Crushed New Potatoes

Sea Bass (£2 Extra)

Pan Fried Fillet Of Seabass Rested On Ginger Pak Choi & Soft Noodles

Fish N Chips

Cooked In Our Own Beer Batter & Served With Hand Cut Chips & Pea Puree

Vegetarian Main Courses

Teriyaki Quorn

Teriyaki Quorn With Noodles, Cooked In A Chilli, Lemon Grass, Corriander & Pak Choi Broth & Garnished With Crispy Noodles

Ask Our Chef

Every Vegetarian Is Different! Therefore Our Chef Will Be Delighted To Make A Vegetarian Main Course Just For You, Please Ask.

Side Orders

Creamy Peppercorn Sauce £1.50	Mixed Salad £2.50
Diane Sauce £1.50	Chips £1.95
Garlic Cream Sauce £1.50	Garlic Bread £2.00
Ciabatta £1.95	Garlic Bread With Cheese £2.50
Market Vegetables £1.95	