



Table d'hote Menu

Prawn, Apple & Celery Salad with Marie Rose Sauce

Chicken Liver Pate with Crusty Bread Roll

Grilled Mozzarella on Garlic Bread(V)

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*Rump Steak (8 oz- cooked as you like)
with Onion rings, mushrooms*

Chargrilled Cajun Chicken Breast

*Baked Salmon Fillet served with either Lemon Butter
Or a creamy White Wine & Dill Sauce*

*Mediterranean Vegetable & Cheese Wellington
With Provencale Sauce (V)*

*All main courses served with chefs vegetables of the day
and Roast Potatoes OR Fries & Side Salad*

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Selection of Hot and Cold Desserts

(please ask a member of staff for desserts of the day)

Main Course

£10.95

Two Courses

£13.95

Three Courses

£16.95

A La Carte Menu

STARTERS

Chefs Soup of the Day *£4.25*

Pan Fried Garlic Mushrooms (V) *£4.25*

Chefs Pate with hot buttered toast
£4.25

Deep Fried Filo Prawns with Sweet Chilli Dip
£4.95

Deep fried Camembert with Cranberry Sauce
£4.95

Atlantic Prawns on crisps salad leaves with
Thousand Island Dressing
£4.95

MAIN COURSES

Sirloin Steak (cooked to your liking) *£13.75*
With onion rings, tomatoes, mushrooms, chips & peas

Pan Fried Chicken Supreme
£11.95

With a red wine & mushroom Sauce

Grilled Gammon Steak **£11.95**

With fried Egg or Pineapple, chips and Peas

Lamb Shank **£12.95**

With red Wine & Rosemary gravy

Cannelloni Verdi (V)

£10.25

Served with a rich Provencale Sauce

Garnished with a Julienne of Ham as an extra option

Cumberland Sausage

£9.50

with Mash Potatoes, Peas & Onion Gravy

DESSERTS

Please ask for our daily selection of desserts - £3.75