

TO START WITH

G	Roulades of Oak Smoked Salmon filled with Greenland Prawns and Crayfish Tails Combined with Marie Rose Sauce	£7.45
G	The Chef's specially prepared Chicken Liver Pate with Redcurrant and Orange Jelly and Granary Toast	£5.90
G	Parma Ham, Dolcelatte Cheese and Tomato Salad Drizzled with Basil Oil	£6.40
G	Chilled Seasonal Melon with Tropical Fruits and Berries in a Port Wine and topped with Passion Fruit Sorbet	£6.10
G	A Warm Salad of Avocado Pear, Baby Sea Scallops and Smoked Bacon Drizzled with Lemon and Garlic Dressing	£6.95
	King Prawns deep fried in crushed Filo Pastry served with a Sweet Chilli, Coriander & Ginger Sauce	£6.95
G	Sardines pan fried in Green Pesto Butter and arranged on Salad Leaves with Granary Bread	£6.10
	Button Mushrooms in a Garlic & Black Pepper Cream served with a Toasted Croute	£5.90
	Brie Wedges Deep Fried in Sage Scented Breadcrumbs served with a Red Berry and Port Compote	£6.40
	Soup of the Day made with Fresh Market Produce	£4.05

TO FOLLOW

G	Supreme of Cheshire Chicken marinated in Natural Yoghurt, Orange and Fresh Ginger, baked and sliced onto a Citrus Fruit Sauce	£11.20
G	Supreme of Cheshire Chicken veiled with a Leek, White Wine and Smoked Bacon Cream	£11.20
	A prime Venison Steak grilled until pink served with a Fresh Strawberry and Sweet Vermouth Sauce	£15.35
	An 8oz English Sirloin Steak au Poivre finished with Red Wine, Brandy and Cream	£15.35
G	A 8oz Rump Steak dusted in Black Pepper, grilled and glazed with Stilton Cheese	£12.85
G	Honey Roasted Breast of Gressingham Duckling, sliced onto a Victoria Plum Sauce	£16.35
	Escalope of Pork Fillet, masked with a Black Pepper and Cognac Cream	£13.25
	Mint Marinated Lamb Henry slowly braised in a Redcurrant, Mushroom and Red Wine Sauce, served with Braised Red Cabbage	£15.35
G	A Supreme of Scottish Salmon, baked in Chilli and Lime Butter, garnished with Black Tiger Prawns	£13.25
G	Fillet of Sea Bass pan fried in Lemon and Parsley garnished with Artichokes and Balsamic Glazed Cherry Tomatoes	£16.35
G	A Pacific Tuna Steak pan fried in Red Pesto Butter with Baby Scallops and Crayfish Tails	£13.60

All Meat And Poultry is UK sourced

All restaurant meals are served with a selection of either fresh vegetables or a mixed salad & either sautéed potatoes, new potatoes or chips

GRILLS

G	12oz Rib-eye Steak	£18.40
G	12oz Sirloin Steak	£16.35
G	16oz Rump Steak	£16.65

All UK Sourced

Available with a choice of sauces:	£2.30
Red Wine and Mushroom	
Pink and Green Peppercorn	
Wild Mushroom	

VEGETARIAN DISHES

	Broccoli and Cream Cheese Bake	£10.20
G	Mushroom and Red Pepper Stroganoff with Savoury Rice	£10.20
	Caramelised Red Onion and Goats Cheese Tartlet served on Balsamic glazed Salad Leaves	£10.20

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either selection of fresh vegetables or a mixed salad
&
either sautéed potatoes, new potatoes or chips**

**Extra side order of Vegetables/Salad £2.60
Extra side order of Potatoes/Chips £2.30
Portion of French Fried Onions £2.30
Portion of sautéed Mushrooms £2.60
Portion of Braised Red Cabbage £2.60**

**The 'Specials Board' shows a selection of the Chefs weekly specialities
Served Wednesday - Saturday evenings only**