

Restaurant Dinner Menu

Starters

Chefs Soup of the Day ~ £4.95

Prawn Cocktail ~ Green land prawns on Leaves with a Marie Rose Sauce ~ £5.95

Deep Fried Brie Wedge with a Cranberry Dip ~ £5.95

Green Shell Mussels cooked in a Garlic & White Wine Jus ~ £6.25

Whole Stilton Stuffed Breaded Mushrooms with a Garlic Mayonnaise Dip ~ £5.95

Goats Cheese & Black Pudding Tower served with a Peppercorn Sauce ~ £5.95

Deep Fried Devilled Whitebait ~ £5.95

All Served with a Granary Roll & Butter or Flora

Main Courses

Carvery served with Fresh Seasonal Vegetables and Roast Potatoes £9.95

**Sauté of Venison served in a Tomato & Port Wine Sauce ~ £13.45*

Smoked Chicken Salad ~ Served with Baby New Potatoes ~ £11.45

**Braised Shank of Lamb with a Mint & Redcurrant Sauce ~ £12.50*

**Grilled Salmon Fillet on a Bed of Stir Fry Vegetables with a Sweet Chilli Sauce ~ £13.95*

**Fillet of Barbary Duck Breast with a Plum & Hoi sin Glaze ~ £12.50*

**Supreme of Local Chicken Served in a Provencal Sauce ~ £11.75*

**Pork & Cider Casserole served with an Apple Cobbler ~ £11.75*

** Served with either Fresh Seasonal Vegetables Or Mixed Salad Boiled Or Sauté Potatoes*

*All our meals are cooked fresh to order so please allow up to 25 minutes cooking time ~ thank
you*

All weights are approximate & Certain Items may contain nuts