



## Menu

Orders Taken Daily 7.00 – 9.00 pm

### Starters

**Smoked Salmon Cornets**

*Filled with plump Atlantic prawns in a Marie rose sauce Gluten Free*

**Fan of Chilled Seasonal Melon**

*Served with a refreshing sorbet on a raspberry coulis sauce Vegan, Gluten Free*

**Deep Fried King Prawns**

*In a tempura batter with a sweet chilli sauce*

**Fried Breaded Mushrooms**

*With a salad garnish and garlic mayonnaise*

**Grilled Slice of Goats Cheese**

*Set on a crispy crouton and drizzled with balsamic glaze Gluten Free*

**Ardennes Pate**

*Accompanied with warm toast and a plum and apple chutney Gluten Free Option Available*

**Homemade Soup of the Day**

*With a roll and butter Gluten Free Option Available*

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### Main Course

All our main courses (*unless specified*) are served with seasonal vegetables and potatoes of the day

**Prime Sirloin Steak (£2.50 Supplement) or Fillet Steak (£5.00 Supplement)**

*Cooked to your liking and served with a choice of either Dianne or pepper sauce or a grill garnish Gluten Free*

**Grilled Butterfly Chicken Breast**

*With Cajun spices served with a roast tomato chutney and dauphinoise potatoes Gluten Free*

**Braised Lamb Shank served in a Lightly Minted Jus Gluten Free**

**Slow Roast Pork Belly served in a Sticky Apricot & Herb Sauce Gluten Free**

**Sliced Sautéed Duck Breast served with an Orange Sauce & Grand Marnier Sauce Gluten Free**

**Cod Fillet in a Homemade Beer Batter**

**Baked Crumbed Whole Tail Scampi served with petit pois and French Fries**

**Poached Filet of Lemon Sole in a white wine and cream sauce Gluten Free**

**Poached Four Cheese Tortellini in a creamy tomato and basil sauce**

**Baked Spinach and Ricotta Cheese Cannelloni served with a small side salad**

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## Children's Menu

*All our children's dishes are served with your choice of*

*Chips or Curly Fries*

*&*

*Peas or Baked Beans*

**Cod Fish Fingers**

**Turkey Dinosaurs**

**Cheese and Tomato Pizza**

**Ham and Pineapple Pizza**

**Battered Chicken Nuggets**

**Burger served with or without Cheese**

£9.50

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## Sweets

**Fresh Strawberries set in either a Meringue or a Brandy Snap Basket**

**with Chantilly Cream *Gluten Free***

**Profiteroles filled with Vanilla Ice Cream and Topped with Chocolate Sauce**

**Banoffee Pie with Digestive Base and Chantilly Cream**

**Steamed Syrup Sponge Pudding with Custard**

**Fresh Fruit Salad in a Stock Syrup *Gluten Free***

**Honeycomb and Vanilla Cheesecake**

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**Fresh Coffee**

Served with chocolate mints

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*Two Course Dinner with Coffee at £27.50 per person*

*Three Course Dinner with Coffee at £32.50 per person*

## Food Allergies & Intolerances

*Before ordering please speak to our staff about your requirements.*

*Whilst we do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen free*