

## **DINNER MENU**

## **STARTERS**

Homemade soup of the day served with A crusty roll £5.95

Warm goats cheese & Beetroot salad £5.95

Chicken, pork & pistachio terrine
Served with seasonal salad & piccalilli £6.95

Prawn cocktail
Served with brown seeded bread £7.45

Seared scallops with pea puree & crispy bacon £7.95

## **MAINS**

Three cheese tortellini in a wild Mushroom & spinach cream with parmesan shavings £14.95

Crispy battered haddock served with pea puree, Hand cut chips & tartar sauce £14.95

Chicken breast stuffed served with potatoes, seasonal vegetables & Sun blushed tomato & parmesan cream £14.95

Market fish of the day served with chive mashed potatoes, Fresh tomato salsa & mixed salad £16.95

Slow cooked game stew in a port & rosemary jus, Garlic potatoes & seasonal vegetables £17.95

12oz Sirloin steak served with vine tomatoes, portabella mushroom, Hand cut chips & whisky sauce £24.95

Accompaniments-Chips/potatoes/medley of vegetables £2.50

## **PUDDINGS**

Fresh cream meringues
Served with wild berry compote £5.95

Homemade crumble of the day Served with crème anglaise £5.95

Lemon drizzle cake served with Vanilla ice cream £5.95

Assorted of ice cream & sorbets £5.95

Selection of cheese & biscuits £6.95

Selection of Tea & Coffee £3



All fresh & locally sourced foods.