

LUNCH & DINNER MENU

MONDAY-SATURDAY

Served from 11.00am 'til late

SAMPLE MENU SUBJECT TO POSSIBLE SMALL CHANGES

Please advise us of any food allergies or specific dietary requirements before ordering
All dishes marked with (gf) either are or can be adapted to suit gluten free

NIBBLES

Marinated olives (gf)	3.50
(v) Garlic & basil ciabatta	3.50
with cheese	3.95
Smoked almonds	2.95

STARTERS

(v) Homemade soup of the day (gf)	5.25
Prawn & crayfish cocktail: Marie Rose sauce (gf)	8.50
Pan-fried king prawns: oriental vegetables & hoi sin sauce	9.95
(v) Mushroom pate: crostini & mixed leaves (gf)	6.95
Chicken liver pate: topped with redcurrant jelly red onion jam & garlic crostini	7.95
Platter of smoked salmon: crispy red onions & capers (gf)	9.50
Salmon tower: base of avocado, topped with horseradish crème fraiche (gf)	8.95
Mixed seafood Thermidor: King prawns, scallops & salmon With Duchess potatoes in a creamy white wine & mustard sauce, glazed with cheese	11.95

STARTER OR MAIN

The Blue Strawberry Salad: dressed leaves, King prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	7.95/14.95
(v) Linguini pasta: marinated artichokes, olives & tomato sauce finished with vegan mozzarella (gf) (mains with garlic bread)	6.95/13.95
Seafood linguini: prawn, crab & chorizo in white wine tomato, garlic & chilli (mains with garlic bread) (gf)	10.50/18.95

MAIN COURSE

Roast Norfolk turkey: with baked ham, chipolata sausage, Stuffing, buttered sprouts with almonds	16.95
Steak & mushroom pudding: mashed potatoes	15.95
Slow cooked pork belly: mashed potatoes & crispy crackling (gf)	16.95
Chicken breast: mushroom fricassée & roast potatoes (gf)	15.95
(v) Mushroom & cashew nut Wellington: new potatoes	14.95
(v) Winter vegetable casserole with "seitan", pearl barley & dumplings	14.95
Seared fillet of salmon: carrot, celeriac & ginger puree (gf) Buttered new potatoes & crispy beetroot	16.95
Halibut fillet: "Pizzaiola" (tomato, oregano, caper sauce) New potatoes (gf)	17.95
Grilled peppered skate: tomato, caper & lemon butter & new potatoes	18.95
8oz Sirloin Steak: chips, grilled tomato & mushroom (gf) & peppercorn sauce	21.95
Fillet steak Stroganoff: pan fried strips of fillet steak in a Piquant paprika sauce with julienne of gherkin & mushrooms served with Dauphinoise potatoes	23.95
Beef Wellington: (served pink) sautéed potatoes	25.50

SIDES

Creamy mash	2.95	Chips	2.95
Sautéed potatoes	2.95	Mixed salad	3.25
Mixed fresh veg	2.25/3.95	New potatoes	2.95
Tomato & rocket Salad	3.50	Garden peas	2.95
Tender stem broccoli, garlic & herb butter	3.50	Brussel sprouts with almonds	3.50

For your convenience a suggested gratuity of 10% will be added to your bill for the benefit of serving & other staff

Afternoon Tea Menu now available

Monday-Saturday 12.00-5.00pm

£19.50 per person- 24 hours' notice, £10pp deposit & booking required

Selection of sandwiches, cakes & homemade scones (vegetarian & gluten free options available)

Selection of teas & coffees