

MENU
MONDAY - SATURDAY
Served from 11.00am 'til late

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



WE ARE NOW BOOKING FOR CHRISTMAS!!

BOTTOMLESS PROSECCO/CHAMPAGNE CHRISTMAS AFTERNOON TEA
SATURDAY 4th & 11th DECEMBER SEE STAFF FOR DETAILS

NIBBLES

(v) Marinated olives (gf)	3.95
Pork crackling: apple sauce dip	3.50
(v) Garlic & basil ciabatta	3.75
with cheese	4.25
(v) Smoked almonds	3.25

STARTERS

(v) Soup of the day	5.95
(vegan) Roasted tomato & red pepper soup (gf)	5.95
Oriental pulled pork spring roll: sweet chilli dip (Vegan version made with seitan-protein rich wheat gluten)	7.95
Prawn & crayfish cocktail: King prawn & Marie Rose sauce with twist of smoked salmon (gf)	9.95
(vegan) Mushroom & garlic pate: crostini & mixed leaves (gf)	7.50
Chicken liver pate: topped with redcurrant jelly red onion jam & garlic crostini	7.95
King prawns: (6) in garlic & chilli butter (gf)	11.95
Salt & pepper squid: oriental vegetables, soy & sesame sauce	8.95
(v) Grilled goats cheese: with rocket on beetroot carpaccio (gf)	9.50
Strips of fillet steak: warm Asian salad with "nuoc cham" dressing (chili peppers, garlic, sugar, lime juice & rice vinegar)	10.50

STARTER OR MAIN

Moules Mariniere: steamed mussels in white wine, shallot, garlic cream- bread with starter, frites with main	9.95/17.95
(vegan) tagliatelle pasta: wild mushrooms, baby spinach, peas & pine nuts (mains with garlic bread) (gf)	8.95/15.95
Chicken & chorizo tagliatelle: in white wine, tomato garlic & chilli (mains with garlic bread) (gf)	9.95/17.95

SALADS

The Blue Strawberry Salad: dressed leaves, King Prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	8.95/15.95
(vegan) Moroccan salad: giant couscous, baby spinach, roasted Chick peas, & aubergine, with Tzatziki dressing	7.95/14.95
Caesar salad:	7.95/14.95
Add : garlic king prawns (4)	8.00
Warm lemon & thyme chicken strips	6.00
Warm flaked salmon	4.50

MAIN COURSE

Blue strawberry fish pie: salmon, smoked haddock, king prawns & crayfish tails in a Mornay sauce with cheesy mashed potato	17.95
Chefs pie: shortcrust pastry, mashed potato	16.95
Mediterranean fish broth: mixed seafood, prawns, crayfish, monkfish, saffron potatoes & garlic bread	17.95
Slow cooked pork belly: mashed potatoes & crispy crackling (gf)	15.95
Open baked chicken "Cordon Bleu": on bed of ratatouille topped with ham & Gruyere cheese & parmentier potatoes (gf)	15.95
(vegan) "Shepherd's pie": served with mint marinated medallion of seitan	14.95
(v) Cornish Brie, spinach & red onion jam tart: mixed salad & sweet potato chips	14.95
Baked Salmon fillet: in filo pastry with lemon chive cream cheese, saffron, tomato & herb cream sauce, new potatoes	16.95
Fillet of seabass: vegetable & egg noodles, prawn cake with garlic & chilli, soy & ginger dipping sauce	17.95
Calves liver: (pink) crispy bacon, bubble n squeak & red onion jus (gf)	18.95
Grilled skate wing: caper & tomato butter, new potatoes (gf)	19.95
Baked collops of monkfish: glazed with Thermidor sauce with duchesse potatoes	22.95
10oz Sirloin Steak: chips, grilled tomato & mushroom peppercorn sauce (gf)	25.95
Beef Wellington: (pink) with Dauphinoise potatoes & red wine jus	32.00

SIDES

Creamy mash	2.95	Chips	2.95
Mixed fresh vegetables	2.25/3.95	New potatoes	2.95
Tomato & rocket Salad	3.50	Garden peas	2.95
Garlic flat mushrooms	3.50	Dauphinoise	3.50
Broccoli, garlic & herb butter	3.95	Cauliflower cheese	3.95
Onion rings & garlic 'mayo	3.50	Frites	2.95
Blue Strawberry Salad side	4.95	Mixed salad	3.25

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