

2 Course Summer Menu

Starters

Deep fried brie with a chilled raspberry & pear coulis

Crispy Chilli and morrocan spiced beef with sesame noodles

Roast pepper & cheddar filled breaded mushrooms with sweet tomato & onion salsa

Baby Potato Wedges, smoked bacon, spring onions and cheese melt (served with garlic and herb dip)

Chicken liver Paté with red onion chutney and warm brioche

Fresh soup of the day (served with crisp bread roll)

Ovenbaked cheesy garlic ciabatta bread

Tempura of chicken with chilli, nutmeg and garlic drizzle

Main Courses

Stuffed loin of pork on a bed of herb mash with a chorizo, sweet pepper and cider glaze

Satay infused chicken strips with sticky sweet chilli noodles

Spiced Pork Meatballs with penne pasta in an arriabiatta sauce, shaved parmesan

Fresh homemade lasagna, crisp salad garnish, coleslaw and homemade fries

Soy & honey glazed salmon, fresh vegetables, baby boiled potatos (£2 supplement)

Tender strips of beef panfried with onions and mushrooms in a creamy peppercorn and brandy sauce with pitta bread and house salad

Peppered fillet of chicken with fresh vegetables and choice of side

Succulent thick Cumberland sausage with spring onion mash and onion gravy

Sizzling chicken fahitas, flour tortillas, sour cream and salsa dips, spicy wedges

7oz chicken fillet burger, lettuce, tomato, onion and mayonnaise with homemade fries

100% 7oz pure ground beef burger, lettuce, tomato, onion and homemade relish with homemade fries

Prime 12oz dry aged sirloin with sauted mushrooms, onions, and choice of side (£4 supplement)

Chicken curry with rice

Garlic Chicken Schnitzel with salsa potatoes and fresh vegetables

Thai chicken and mushroom risotto cakes with lime and coriander dressed salad

(Vegetarian dishes available on request)