

DINNER MENU

TWO COURSES £18.95 STARTER AND MAIN

MAIN COURSE £15.95

Freshly made soup see specials

Roasted carrot, feta and caraway seed salad
Orange dressing

Chicken liver pate Homemade chutney, toast

Rose of melon
Sorbet, winter fruits

Smoked mackerel pate
Beetroot, apple, fennel salad

Salmon and prawn fishcake
Tartar sauce

Halloumi fries Sweet chilli jam

MAINS

Sirloin steak Diane French mustard, brandy, onion, mushroom cream sauce

Welsh Pheasant Confit leg, roasted breast, mashed potato, port redcurrant sauce

Steak and Ale Pie Puff pastry lid

Breast of chicken Potato rosti, mushroom cream sauce

Pork cutlet Smoked bacon, chestnuts and sprouts, red wine sauce

Seabass fillet Tomato, chorizo, cannellini beans

Today's fresh fish catch of the day (see Special menu)

Vegan hot pot Root vegetables, sliced potato, rich gravy

Mushroom, cranberry and Brie wellington



Tomato sauce

All mains served with seasonal vegetables and fried potatoes

A selection of sweets from the trolley £5.95

Filter coffee with dairy fudge and chocolate mints £2.50