



Starters

Chefs Homemade Soup of the Day

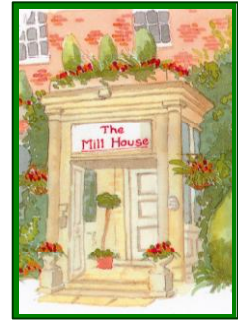
Chicken Liver Parfait with Homemade Piccalilli and Melba Toast

Szechuan Duck on Chilli Spiced Noodles with a Five Spiced Sauce

Seared Tuna Loin with Lemongrass Dressing and Pickled Ginger

Cherry Tomato and Brie Tart with a Tomato Sauce

Starter are priced at £ 5.95 each



Main Courses

Pan Fried Breast of Partridge and Pheasant on a Casserole of thighs,
Chestnuts and Smoked Bacon £16.50

Char Grilled Fillet of Beef with an Oxtail Steamed Pudding Creamy
Mashed Potato and Roast Fennel £18.95

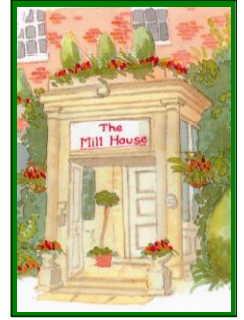
Corn Fed Breast of Chicken wrapped in Parma ham and served on
Roast Winter Vegetables with a Tomato Jus £15.95

Supreme of Halibut on a Potato and Horseradish Rosti Topped
with a Poached Egg and Hollandaise Sauce £14.50

Homemade Wild Mushroom Ravioli on Vegetable Ribbons with a
Tomato and Red Pepper Sauce £13.50

Seasonal Vegetables & Potatoes

Desserts



Apple and Blackberry Charlotte with Custard

Baked Vanilla Cheesecake with Mixed Berries and Raspberry Coulis

Chocolate Chiffon with Orange Anglaise

Bakewell Tart served with Vanilla Ice Cream

Selection of Local Cheese with Celery, Grapes and homemade
Tomato and Chilli Jam

Desserts £5.75 per person

Cheese Selection £6.75 per person

Filter Coffee £2.25

Espresso £1.95

Café Latte £2.95

Cappuccino £2.25

All our coffees are served with Petit Fours

10% discretionary service is added to all Restaurant bills

Vat is charged at the prevailing rate and is included in the above