

DINNER

APPETISERS

<i>Brie</i>	£5.00
Deep fried brie served with a fruit coulis and a salad garnish.	
<i>Pate</i>	£5.00
Chef's homemade smooth chicken liver pate served with finger toast.	
<i>Soup</i>	£3.50
Chef's homemade soup of the day.	
<i>Melon</i>	£4.50
Melon fan served with fresh fruit.	
<i>Salmon</i>	£5.50
Poached salmon with prawns in marie rose sauce.	
<i>Pancake</i>	£5.50
Chicken and mushroom pancake glazed with cheese.	
<i>Fishcakes</i>	£5.50
Salmon fishcakes served with a sweet chilli mayonnaise.	
<i>Mushrooms</i>	£5.00
Sauté mushrooms in a stilton sauce.	

MAINS

<i>Plaice</i>	£10.00
Grilled fillet of plaice.	
<i>Salmon</i>	£10.50
Poached salmon in white wine, cream and onion sauce.	
<i>Lamb Shank</i>	£11.50
Served in a honey and mint sauce.	
<i>Sirloin Steak (Fillet £3.00 extra)</i>	£11.50
8oz sirloin served in a red wine and mushroom chasseur sauce.	
<i>Calves' Liver</i>	£11.00
Grilled calves' liver with julienne onions and a rich red wine gravy.	
<i>Roasts of the Day</i>	£10.00
Choice of 2 roasts of the day.	
<i>Chicken Cacciatore</i>	£8.50
Leg and thigh of chicken cooked in red wine, onions, mushrooms and garlic..	
<i>Vegetarian</i>	£10.00
Chef's vegetarian dish of the day.	

DESSERTS

<i>Sweets</i>	£5.00
A selection of sweets from the trolley.	
<i>Coffee</i>	£2.50
Fairtrade coffee from our <i>bottomless</i> pot & mints	

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes may be served without sauces if required. All dishes inclusive of V.A.T.