

Summer Special

2 Courses + Coffee £16.50

Paté

Chef's homemade pate served with finger toast.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with fresh fruit.

Salmon

Poached salmon and prawns served with Marie Rose sauce.

Garlic Bread

Crispy slices of garlic Baguette covered in melted cheese.

Egg&Prawns

Served with a Marie rose sauce.

Black Pudding

Pan fried in garlic butter.

Chicken Goujons

Coated in breadcumbs served with a garlic mayo dip.

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Plaice

Lightly grilled fillet of plaice.

Salmon

Grilled salmon steak in a white wine, cream and brandy sauce.

Lamb Shank

Served in a honey and mint sauce.

Calves' Liver

Grilled and served in rich red wine gravy and sliced onions.

Roast of the day

Choice of two.

Chicken Cacciatora

Leg and thigh of chicken in a tasty red wine, onion, mushroom and garlic marinade.

Giant Yorkshire Pudding

Filled to the brim with steak and kidney and a rich thick gravy.

Sirloin Steak (Fillet £3.00 extra)

6oz Sirloin steak served in a chasseur sauce.

Vegetarian

Chef's choice of vegetarian dish of the day.

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Sweets(£5.00 extra)

A selection of sweets from the trolley.

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Coffee

Fresh brewed coffee and mints.

The baskets of bread and Melba toast on your table are complimentary (further baskets may be extra)

All sauces are optional. All main courses served with chef's veg of the day.

For allergen advice please ask.

All dishes inclusive of VAT