

# Summer Special (Tuesday-Friday)

## 2 Courses + Coffee £16.50

### *Pate*

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.

### *Sirloin Steak (Fillet £3.00 extra)*

6oz Sirloin steak served in a chasseur sauce.

### *Calves's 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.

### *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 £1.00 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