

TO START WITH

Slices of Smoked Duckling presented on a pillow of Salad Leaves, Served with a Honey and Mustard dressing	£6.25
The Chef's specially prepared Chicken Liver Pate with Sweet Chutney and Granary toast	£5.25
Parma Ham, Dolcelatte Cheese and Tomato Salad Drizzled with Basil scented Olive Oil	£5.75
Fan of Seasonal Melon and Fresh Fruits, set on Mango & Raspberry Coulis with a Refreshing Citrus Sorbet	£5.25
Oak-Smoked Scottish Salmon and Smoked Halibut arranged around a Mango and Chilli Salsa	£6.50
North Atlantic Prawns, Fresh Pineapple and Coriander Salad served with a Curried Mango Mayonnaise	£5.95
King Prawns deep fried in crushed Filo Pastry served with a Sweet Chilli & Ginger Sauce	£6.25
Butterfly Sardines pan fried in Green Pesto Butter and arranged on Salad leaves with Granary Bread	£5.50
Button Mushrooms in a Garlic & Black Pepper Cream served with a Toasted Croute	£5.25
Deep Fried Brie Wedges served with Cranberry and Port Relish	£5.50
Soup of the Day made with Fresh Market Produce	£3.75

TO FOLLOW

Supreme of Cheshire Chicken marinated in Natural Yoghurt, Fresh Lime, Green Chillies and Coriander onto a Citrus Fruit Sauce	£10.75
Supreme of Cheshire Chicken veiled with a Creamy Mushroom, Tarragon and White Wine Sauce	£10.75
A prime Venison Steak grilled until pink served with a Fresh Strawberry and Sweet Vermouth Sauce	£12.75
An 8oz fillet Steak au Poivre finished with Red Wine, Brandy and Cream	£17.95
A prime 8oz Fillet Steak grilled and served with a Woodland Mushroom and Burgundy Wine Sauce	£17.95
An 8oz Rump Steak grilled with Black Pepper and glazed with Stilton Cheese	£10.95
Peppered Breast of Gressingham Duckling, sliced onto an Orange and Ginger Sauce garnished with Honey Glazed Fresh Pineapple	£14.95
Escalope of Pork served with a Wholegrain Mustard and Whiskey Cream	£12.25
Mint Marinated Lamb Henry slowly Braised in a Redcurrant, Rosemary, Mushroom and Red Wine Sauce, served with Braised Red Cabbage	£12.95
Scottish Salmon, Baby Scallops and Black Tiger Prawns combined in a Sweet Chilli Sauce served with Savoury Rice	£12.25
Fillet of Sea Bass pan fried in Lemon and Parsley Butter garnished with Artichoke Hearts and Balsamic Glazed Cherry Tomatoes	£13.95
A Pacific Tuna Steak pan roasted in Cajun Spices, garnished with Pine Kernels and Tiger Prawns	£12.25
A Swordfish Steak pan fried in Garlic Butter with Crayfish Tails and Capers	£12.25

GRILLS

12oz Rib-eye Steak	£16.95
12oz Sirloin Steak	£14.95
16oz Rump Steak	£15.25
Available with a choice of sauces: Red Wine and Mushroom Pink and Green Peppercorn Wild Mushroom	£1.95

VEGETARIAN DISHES

Broccoli and Cream Cheese Bake	£9.95
Mushroom Stroganoff with Savoury rice	£9.95
Caramelised Red Onion and Goats Cheese Tartlet Served on Balsamic glazed Salad Leaves	£9.95

**ALL RESTAURANT MEALS ARE SERVED WITH
SELECTION OF either FRESH VEGETABLES or a MIXED
SALAD
&
NEW POTATOES or CHIPS**

**Extra side order of Vegetables/Salad £2.25
Extra side order of Potatoes/Chips £1.95
Portion of French Fried Onions £2.25
Portion of sautéed Mushrooms £2.25**

**The 'Specials Board' shows a selection of the Chefs weekly
specialities
Served Wednesday - Saturday evenings only**

CHILDREN'S MENU

Half-portions of many of the dishes on the menu are available for children, please ask staff regarding your choice

Or if the menu doesn't tempt your little ones there is a choice of -
Fish Fingers, Chicken Nuggets, Sausage, Burger or Turkey Dinosaurs £3.95

All served with Chips, Peas or Baked Beans or Salad

DESSERTS £3.95

Cheese and Biscuits £4.25

LIQUEUR COFFEES

Irish, Baileys, Jamaican, Tia Maria £4.75

Tea & Coffee £1.50

Cappuccino , Café Latte` , Espresso
Chocolate , Mocha , Chocomilk £2.00

*All our meals are freshly prepared
Unfortunately sometimes a waiting time
May be required*

*We hope you enjoy your meal
If you would like a bottle of wine
To accompany your meal
Our staff will be pleased
To show you our wine list*

Food Served

Monday to Saturday
12 noon to 2-30pm and 5-30pm to 9-00pm

Sunday
12 noon to 8-30pm