

Restaurant Menu

Starters

Ceviche of Salmon & Prawns with Sour
Cream, Tomato & Herb Oil

Local Black Pudding served on Potato &
Celeriac Cake
With Wholegrain Mustard & Drambuie
Sauce

Traditional Greek Salad with Toasted
Pine Nuts

Oxtail Terrine with Beetroot Chutney &
Redcurrant Dressing

Confit of Duck Leg with Julienne of
Vegetables Drizzled
With Hoi Sin & Chilli Sauce

Soup of the Day with Crusty Bread

Main Course

Chargrilled Venison Steak on Bubble & Squeak
With Redcurrant & Green Peppercorn Gravy

Grilled Halibut Steak with Fondant Potato,
Cauliflower Veloute & King Prawn garnish

Poached Salmon Steak
Crushed Olive Oil Potatoes, Tomato &
Tarragon Butter

Chargrilled Cutlets of Lamb,
Blueberry & Mint Jus Served with Champ
Potato

Pork Fillet roasted with Honey & Orange
Pommes Puree & Madeira Jus

Roast Gressingham Duck with Parsnip Puree,
Star Anise & Pink Grapefruit Dressing

Tian of Butternut Squash, Aubergine &
Buffalo Mozzarella
With Salad Leafs, Herb Croutons & Home grown
Herb Oil

Steaks

Cooked to your liking
Served with Homemade Chips & Vegetables

Sirloin with Peppercorn Sauce
Fillet Medallions Rossini
Ribeye with Roquefort & Port Wine Jus
Sirloin with Diane Sauce

2 Courses £13.95

3 Courses £17.95

Or with Steak as Your Main Course

2 Courses £18.95

3 Courses £22.95