



To Start

Chef's Home-made Soup of the Day

Chef's Chicken Liver and Pancetta Pate served with a Red Onion Marmalade and Warm Toast

Atlantic Prawn Cocktail served with Marie Rose Sauce

Wild Mushroom, Stilton and Walnut Risotto

Warm Melting Brie Wedges served on a Bed of Leaves with a Cranberry Dipping Sauce

Scottish Smoked Salmon Salad with a Dill, Wholegrain Mustard and Honey Dressing

Seasonal Melon served with Fresh Berries and Fruit Coulis

Char-grilled Breast of Local Wood Pigeon served with a Black Pudding and Chorizo Salad drizzled with a Red Wine Reduction

Main Attraction

Roast Sirloin of Beef served with Traditional Yorkshire Pudding, Roast Potatoes and Pan Gravy

Roast Loin of Pork served with Herb Stuffing, Yorkshire Pudding, Roast Potatoes and Pan Gravy

Roast Breast of Norfolk Turkey served with Herb Stuffing, Yorkshire Pudding, Roast Potatoes and Pan Gravy

Roast Leg of Lamb marinated in Garlic, Mint and Rosemary served with Yorkshire Pudding, Roast Potatoes and Pan Gravy

Sweet Potato, Chickpea and Spinach Madras served with Basmati Rice and Naan Bread

Grilled Fillet of Hake Portuguese served in a Tomato and Herb Sauce topped with Mature Cheese

Chicken and King Prawn Tagliatelle cooked in a Tomato, Pepper, Mushroom and Onion Sauce dusted with Cajun Spice

Steak, Ale and Mushroom Pie with Shortcrust Pastry Top served with Hand-cut Chips and Seasonal Vegetables

2 Course £19.95

All our dishes are freshly prepared there may be a delay during busy periods