Chefs Daily Menu -Saturday 18th May 2024

Homemade Pea, Mint & Cider Soup with Croutons £5.45 (v)

Traditional Prawn Cocktail with Marie Rose Sauce, Cucumber & Fresh Lemon £6.45

Chilled Honeydew Melon Pearls with Mixed Berries & Fruit Sorbet (v)(ve) £5.75

Tuna, Asparagus & Avocado Salad with a Caper & Lemon Dressing £6.40

Homemade Chicken & Black Pudding Terrine with Piccalilli & Brioche Toast £6.40

Main Courses

Pan Seared 8oz Sirloin Steak served with Garden Peas, Hand Cut Chips & Black Peppercorn Cream Sauce £22.95 (£5 supplement for guests on a dinner inclusive package)

Grilled Fillet of Seabass with Clams, Potato & Orange served with Seasonal Vegetables £18.10

Wholetail Breaded Scampi with Shoestring Fries, Peas & Tartare Sauce £14.05

Pan Seared Breast of Chicken with a Apricot & Sherry Cream Sauce, topped with Parsnip Crisps served with Seasonal Vegetables & potatoes £17.95

Home cooked Ham with Fried Free-range Eggs & Hand Cut Chips £13.95

Homemade Goats Cheese & Caramelised Red Onion Quiche with Buttered New Potatoes & Chefs Salad (v) £14.75

Homemade Parsnip, Carrot, Coconut & Red Lentil Curry with Boiled Rice, Mango Chutney & Poppadom (v) £13.95

Side Dishes

Sweet Potato Fries £3.25 Garlic Bread £2.75 Garlic Bread with Melted Cheddar Cheese £3.25 Shoe-string Fries £3.25 Handcut Chips £3.75 Chefs Dressed Salad £2.75

Desserts

Homemade Upside-down Pineapple Sponge with Custard, Cream or Ice Cream £6.05

Homemade Meringue Basket with Whipped Cream, Banana & Butterscotch Sauce £6.35

Homemade Chocolate Cheesecake with Raspberry Sorbet £6.65

Local Cheddar, Brie & Blue Stilton with Biscuits, Chutney & Grapes £6.65

Selection of Sorbets; 3 Scoops (Raspberry or Lemon) £5.40

Selection of Ice Creams; 3 Scoops

(Chocolate, Vanilla, Strawberry, Mint Choc-Chip, Honeycomb, Vegan Cookie Dough) £5.65 (ve)

Tea £3.00 per person

Coffee £3.50 per person

Allergy Notice: Please be advised that food prepared on these premises may contain allergens. Should you suffer from an allergy, please ask a member of staff for advice.