

# The Menu

Homemade Soup of the Day £4.95

Oak Smoked Salmon and Crayfish Tail Cocktail with Brown Bread and Butter £5.95

Deep Fried Breaded Brie Wedge with Port and Redcurrant Jelly £5.95

Homemade Chicken Liver Pate and Toast £5.50

Mushrooms in Garlic, White Wine and Cream £4.95

Red Onion and Goats Cheese Tart with Balsamic Dressing £5.25

Ham Hock Terrine with Homemade Piccalilli £5.95

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Prime Fillet Steak Cooked to Your Liking in a Sauce of Mushrooms, Garlic, French Mustard and Cream £17.95

Pan Seared Loin of Venison in a Rich Cumberland Sauce £15.95

Tender Strips of Fillet Steak with Mushrooms and Onions in a Green Peppercorn, Brandy and Cream Sauce £14.95

Sliced Boneless Breast of Chicken with Bacon and Red Onions in a Tomato, Herbs and White Wine Sauce £12.95

Slow Roast Belly of Pork with Whole Grain Mustard, Mushroom and Cream Sauce £13.95

Our Celebrated Half Shoulder of English Lamb with Red Wine Gravy and Mint Sauce if Desired £12.95

Half a Roasted Duck with Stuffing and Amaretto and Cherry Sauce £14.50

Pan Fried Fillets of Sea Bass on a Bed of Mashed Potatoes with Bacon, Garlic and Tomato Salsa £13.50

Loch Duart Salmon Fillet Poached in White Wine with Julienne Peppers and Onions £12.95

Seared Scallops with Pea and Bacon Puree £13.95

Cheese Topped Mediterranean Vegetable Pasta Bake £10.50

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Choose from our Daily Desserts and puddings