







## MENU

16<sup>th</sup> January – 15<sup>th</sup> February 2019

### Starters

- |   |       |
|---|-------|
|  Soup of the day   | £2.50 |
|  Japanese Crumbed Brie, fruity Cumberland sauce & leaves | £2.95 |
|  Chicken Satay, beansprout & spring onion Thai salad     | £2.95 |


### Main Courses


- |  |       |
|--|-------|
| Steak & Ale Pudding, roasted shallots, parsley mash, slow braised carrot   | £5.95 |
| Thai Fish Curry, jasmine rice, thai crackers   | £5.95 |
| Turkey Schnitzel, fried egg, warm potato, carrot & brussel sprout salad  | £5.95 |
|  Red Pepper, Goats Cheese, Basil Tart, lentil cassoulet & spinach cream sauce | £4.95 |

### Desserts

- |   |       |
|---|-------|
| Lemon Tart, raspberries & coulis                                | £2.95 |
| Luxury Bread & Butter Pudding, marmalade glaze, sauce anglaise  | £2.95 |
| Apple Tatin, vanilla ice cream                                  | £2.95 |
| Selection of Cheese & Biscuits, apple, celery, grapes & chutney | £3.50 |

" = deconstructed"

 denotes suitable for vegetarians

 denotes may contain nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

\*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise