




MENU

Wednesday 3rd April 2019

Horses for Courses

Tomato & Basil Soup  
pesto croute & parmesan

Smoked Salmon & Cream Cheese Roulade
lemon dressed salad & melba toast

Chestnut Mushrooms on Toasted Brioche 
fine herbs & cream sauce

Pan Fried Lambs Liver, Bacon, Bubble & Squeak
devilled sauce & buttered cabbage

Fillet of Cod, Herb & Cheddar Crust
sun blush tomato & olive crushed new potatoes, tender stem broccoli & sauce dijonnaise

Breast of Chicken stuffed with Caramelised Onion
rôsti potato & a mushroom & tarragon velouté

Butternut & Roquette Lasagne 
with herb roast potato, lemon wedges & green leaves

Profiteroles
vanilla ice cream & caramel chocolate sauce


Lemon Tart
raspberry coulis

Selection of Cheese & Biscuits
chutney

£16.95

Coffee & Liqueurs Available
(Please ask your server)

 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 you.