

December 2010

Starters

A bowl of marinated olives	2.00
Garlic bread	1.50
Tomato, feta & olive salad	3.00
Whole baked camembert with rosemary & garlic, dill pickle & crusty bread (to share)	8.00
Spinach, artichoke & gorgonzola puff pastry tart	6.50
Seared scallops with pea puree & crisp pancetta	8.00
Tiger prawn tempura with sweet chilli dipping sauce	7.00

Mains

Char-grilled Rib-eye steak with salad & chips, green peppercorn sauce or Roquefort butter	18.50
Beer battered haddock & chips with tartare sauce	12.00
Char-grilled steak burger with melted cheese, crisp pancetta & chips	12.50
Pan-fried calf's liver with wilted spinach, crisp pancetta, onion gravy & chips	15.00
Char-grilled rump steak with garlic butter, roasted tomato, grilled field mushroom & chips	15.00
Chicken breast stuffed with spinach & goats cheese wrapped in pancetta with a garlic cream sauce, vegetables & new potatoes	16.00
Monkfish, prawn & scallop kebabs with chilli & garlic butter, rocket salad & chips	16.50

Festive Menu 2010

Courgette, feta & mint fritters with chilli jam
Homemade soup
Warm salad of smoked trout fillet with horseradish, potato & chive salad
Smooth chicken liver pate with dill pickle & toasted brioche
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Roast duck breast with a Middle Eastern stuffing, orange & brandy sauce with vegetables & sweet potato & celeriac mash
Char-grilled rump steak 'au poivre' or with garlic butter, grilled tomato & field mushroom & chips
Monkfish, scallop, bacon & prawn kebab with chilli butter, rocket & chips
Goats cheese, spinach & pesto en croute with a leaf salad
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Christmas pudding with brandy butter
Vanilla pannacotta with vanilla ice cream & raspberry coulis
Stilton & cheddar with biscuits & fig relish

Two courses £20.00

Three courses £25.00

Available from December 1st – 24th

Excluding Sundays

Please ask about today's vegetarian option

Please note that all our dishes are cooked to order and main courses can take up to 25 minutes