

**Fresh fish and daily specials in addition to the main menu are displayed on our  
blackboards**

**May 2012**

**Starters**

A bowl of marinated olives	2.00
Evesham asparagus with butter or Hollandaise	5.50
Whole baked camembert with rosemary & garlic, dill pickle & crusty bread(to share)	8.00
Tiger prawn tempura with sweet chilli sauce	7.00
Griddled asparagus with a poached egg & Hollandaise	6.25
Scallops baked in the shell with chorizo, chilli & roasted red pepper salsa & breadcrumbs	8.00
Warm salad of grilled goats cheese on a croute with onion marmalade	6.25
Crisp duck salad with hoisin sauce, spring onion & cucumber	6.50

**Mains**

Char-grilled 24oz Rib steak, on the bone with garlic & parsley butter, watercress & rocket salad & hand cut chips (for two)	38.00
Char-grilled 8oz 28 day aged middle cut sirloin steak with béarnaise sauce, garlic mushrooms, spinach & hand-cut chips	19.50
Beer battered haddock & hand cut chips with tartare sauce	12.50
Char-grilled steak burger with melted cheese, crisp bacon & French fries	12.50
Pan-fried calf's liver with crisp smoked bacon, caramelised shallots, green beans & new potatoes	16.00
Veal 'Holstein'- bread crumbed & fried with capers & anchovies, fried eggs, spinach & French fries	16.00
Whole roast spatchcock poussin with tarragon cream sauce, rocket & parmesan salad & garlic & rosemary fries	14.00
Char-grilled tuna steak on Greek salad with olives, feta, tomato, cucumber & garlic pitta bread	16.00

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

**A discretionary 10% service charge will be added to parties of 10 or more**

**Side Dishes**

<b>Garlic Bread</b>	<b>1.50</b>
<b>Garlic bread with cheese</b>	<b>1.95</b>
<b>Deep fried onion rings</b>	<b>2.25</b>
<b>Rocket &amp; parmesan salad</b>	<b>3.00</b>
<b>Mixed leaf salad</b>	<b>3.00</b>
<b>A bowl of fresh vegetables</b>	<b>3.00</b>
<b>French fries with rosemary &amp; garlic</b>	<b>2.75</b>

**Prix Fixe**

**£12 for two courses**

**Available Monday – Saturday lunch  
&  
Monday – Friday Dinner**

**Week commencing Monday 30<sup>th</sup> April**

Soft herring roes on toast with anchovy butter  
Asparagus & taleggio frittata  
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Pine nut & parmesan crusted chicken breast with garlic & basil butter & a leaf salad  
Roast haddock fillet on sour cream & chive mash with smoked bacon & green beans

**Week commencing Tuesday 8<sup>th</sup> May**

Pear & Roquefort salad with honey mustard dressing  
Warm salad of Evesham asparagus with anchovies, croutons & shaved parmesan  
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Salmon & tarragon fishcakes with asparagus & Hollandaise  
Grilled gammon steak with broad beans in parsley sauce & new potatoes

**Week commencing Monday 14<sup>th</sup> May**

Cannellini bean & cheese croquettes with tomato & basil sauce  
Griddled asparagus with a poached egg & Hollandaise  
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Grilled pork steak with mustard & caper sauce, spinach & new potatoes  
Spiced fried fish with a warm new potato salad

**Week commencing Monday 21st May**

Courgette fritters with chilli jam  
Green bean, anchovy & parmesan salad  
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Lemon, ginger & mustard chicken with parsley butter, broad beans & new potatoes  
Salmon fillet with fresh herbs, garlic cream sauce & a green salad