



FRIDAY 8TH FEBRUARY

STARTERS

- PRAWN & AVOCADO COCKTAIL** in marie rose sauce with buttered granary bread 6.95
STICKY BBQ RIBS slow braised ribs with barbecue sauce 6.95
CREAMY MUSHROOM VOL-AU-VONT mushrooms in a white wine, garlic & cream sauce in puff pastry 5.95
DUCK LIVER PATE served with homemade chutney & toast 6.50
BREADCRUMBED WHITEBAIT served with home made tartare sauce 6.50
DEEP FRIED BRIE with cranberry sauce & dressed mixed leaves 5.95

MAINS

- CHICKEN KIEV** bread crumbed chicken breast stuffed with wild garlic butter, spring onion mash & seasonal vegetables 13.95
SALMON EN CROUTE served with crushed new potatoes, white wine cream sauce & seasonal vegetables 15.95
DUCK BREAST A L' ORANGE with cocotte potatoes & seasonal vegetables 16.95
VEGETARIAN LASAGNE honey roasted butternut squash, spinach & ricotta lasagne with mixed salad 10.95
GAMMON, EGGS & PINEAPPLE with chips & grilled tomato 12.95
CHEESE & BACON BURGER served in a brioche bun with lettuce, tomato, red onion, relish, gherkin & chips 12.95
BEER BATTERED HADDOCK & CHIPS with garden or mushy peas & tartare sauce 13.95
STEAK DIANE pan fried steak of your choice with creamy, peppercorn & brandy sauce served with chips, garden peas, roasted mushroom & grilled tomato
8oz RUMP 15.95 10oz RIBEYE 21.95 8oz SIRLOIN 19.95 8oz FILLET 24.95

DESSERTS 5.95

- BLACK FOREST GATEAU** chocolate sponge sandwiched, whipped cream & cherries
TREACLE TART served with ice cream
PINEAPPLE UPSIDE DOWN CAKE served with ice cream
SELECTION OF ICE CREAMS & SORBETS with cafe curl. Please ask for flavours
BREAD & BUTTER PUDDING served with custard
KNICKERBOCKER GLORY vanilla & chocolate ice cream, brownie pieces, chocolate sauce & Morello cherries topped with whipped cream, chopped nuts & cafe curl
CHEESE & BISCUITS selection of cheeses, biscuits, chutney, grapes & celery 6.95