

STARTERS

Homemade Soup of the Day
accompanied by Crusty Bread and Butter
£3.95

'Duck and Orange Pate'
A Rich and Tasty Pate served alongside Spiced Onion Marmalade, Mixed Leaves and Warm
Toasted Ciabatta Slices
£4.95

'Breaded White Bait'
The Simple favourite of Deep Fried Breaded White Bait piled high on Fresh Salad and a dish
of creamy Tartare Sauce
£4.95

'Baked Camembert'
A whole Camembert baked until oozing with cheesiness, complimented with Caramelised
Onion and Toasted Tiger Bread
£4.95

'Nachos'
A generous helping of Tortilla Chips topped with Tomato Salsa, Sour Cream, Jalapenos
and finished in the oven with grated Mature Cheddar and Cracked Black Pepper
£4.95

'Mushrooms in Stilton Sauce'
Large Flat Field Mushroom drenched in Creamy Stilton Sauce
scattered with Freshly chopped Chives
£4.95

'Traditional Prawn Cocktail'
Soft and Tender Cold Water prawns placed upon a bed of shredded Cos Lettuce, with Lemon
under Chefs own recipe Marie Rose Sauce and Brown Bread and Butter
£4.95

Slices of aged Parma Ham combined with pieces of Fresh Pear, Matured Stilton, Walnuts
and Rocket leaves with a Honey and Mustard Dressing
£4.95

'Garlic Mushrooms'
Button Mushrooms sautéed in Garlic Butter on a bed of Fresh Leaves
£4.95

MAINS

Our selection of griddled steaks are locally sourced from our award winning butcher and are matured for at least 30 days

14oz T-Bone Steak

The largest of our steaks is a match for any hearty appetite

£16.95

10oz Rib Eye Steak

By far the tastiest cut of steak

£14.95

8oz Sirloin Steak

Classic cut of steak full of juicy flavour, is best served 'pink'

£14.95

7oz Fillet Steak

The tenderest cut of all steaks, with its delicate texture, just asking to be eaten

£14.95

'Surf and Turf'

Classic old school dish of Sirloin Steak cooked to your liking and topped with King Prawns sautéed in garlic butter

£16.95

All of the above are served with Salad, Onion Rings, Peas, Mushrooms and your choice of Chips or New potatoes. You can also choose between having Stilton Butter, Wild Mushroom Sauce or Peppercorn Sauce on top of your Steak

'Mixed Grill'

A feast, definitely not for the faint hearted!

3oz Rump Steak, Black Pudding, 4oz thick cut Gammon Steak, Butchers Recipe Sausage, Half a breast of Free Range Chicken, Grilled Beef Steak Tomato with Flat Mushroom, Chips and peas

£16.95

'Liver and Bacon'

Tender Claves Liver and Smoked Back Bacon, griddled to perfection accompanied by a jug of Onion Gravy and your choice of Chips or New Potatoes

£9.95

'Rack of Ribs'

Half a Rack of Smokey Flavour Pork Ribs with BBQ Sauce, Homemade Coleslaw, Salad and Chunky Chips

£9.95

'Chicken Skewer'

Succulent Chicken Breast marinated with Lemon and Garlic, brushed with Olive Oil and then griddled.

Served with a large Side Salad and Basmati Rice

£9.95

'Cod and Chips'

Large Fillet of Local Cod deep fried in bubbly Beer Batter with Chips, Peas, Lemon and Tartar Sauce

£9.95

'Creamy Fish Pie'

Sautéed pieces of Salmon, Cod Fillet, Prawns and Smoked Haddock topped with Cream and White Wine Sauce and Cheddar Mash with a Selection of Vegetables

£9.95

'Dover Sole'

Whole Local Dover Sole simply baked with Lemon and Sea Salt then topped with lashings of Brown Shrimp Butter.

Served with baby new Potatoes and a Selection of Vegetables

£16.95

'Goats cheese and Roast Pepper Tart'

Roasted Peppers with Fresh Basil and Goats Cheese baked until golden in a Shortcrust Pastry Case

£9.95

'Mushroom Risotto'

A selection of Mushrooms sautéed in Butter and White Wine combined with Arborio Rice, Fresh thyme and Vegetable Stock. Finished with vintage Parmesan Shavings

£9.95

DESSERTS

'Lemon Posset'

A refreshing, Tangy and Creamy Dessert dressed with Fresh Berries and Raspberry Coulis

£4.25

'Eton Mess'

Fresh Strawberries, Chantilly Cream and Crushed Meringue mixed together and standing tall with yet more Strawberries to garnish

£4.25

'Treacle (Syrup) Sponge'

An 'Old School Pudding'.

Hot and Sticky, the way you remember, floating on a lake of Creamy Custard

£4.25

'Baileys and White Chocolate Cheesecake'

Crumbly Biscuit Base under Baileys flavoured Cheese filling then covered with flaked White Chocolate

£4.25

'Banoffee Pie'

Chocolate Cookie Biscuit Base covered in light, thick Toffee, Sliced Bananas, finished with whipped Double Cream and Chocolate Shavings

£4.25

'Chocolate Fudge Cake'

Rick, dark, very chocolately and extra fudgy! - a must for any chocoholic.

Accompanied by a jug of Fresh Cream

£4.25

'Assiette of Ice Cream'

A selection of quality ice creams with Fruit Sauce and Fresh Berries

£4.25

'Cheese Board'

English Cheeses selected by our chef accompanied by a selection of Crackers, Quince Jelly, Celery and Grapes

£5.95

LUNCH

A Triple Toasted Sandwich of Smoked Salmon, Prawns
and Seasonal Leaves served with Chunky Chips

£7.95

A Club Sandwich of Bacon, Chicken, Seasonal Leaves and
Plum Tomatoes served with Chunky Chips

£7.95

'Cod and Chips'

Beer Battered Fillet of Local Cod served with Chunky Cut Chips and Pea Puree

£9.95

'Ham, Egg and Chips'

'Honey Glazed Ham served with Eggs and Chunky Cut Chips

£7.95

'Moules Marinière'

Mussels steamed open with Garlic, White Wine and Seasoned Cream

£7.95

'Chicken Caesar Salad'

Grilled Slices of Chicken Breast and Parma Ham with Cos Lettuce, Caesar Dressing,
Tomatoes and Croutons

£8.95

'Scampi and Chips'

Deep Fried Whole Tail Scampi in Breadcrumbs served with Chips, Peas, lemon and Tartar
Sauce

£9.95

'Chilli Con carne'

Ground Beef with Chillies and Kidney Beans in a Spicy Tomato Sauce
with Basmati Rice

£8.95

'Nachos'

Tortilla Chips topped with Tomato Salsa, Sour Cream, Jalapenos and finished in the oven
with grated Mature Cheddar and Cracked Black Pepper

£7.95