

Chef's Market Menu

Starters...

Seafood Fishcake

Crab, salmon, smoked salmon, cod,
homemade tartare sauce

Tempura Black Pudding

Piccalilli dressing

Chicken Liver Pate

Crisp breads, chutney

Seasonal Melon (V)

Fruit sorbet

Baked Flat Mushroom (V)

Three cheese sauce, spinach

Soup of the Day

Croutons

Smoked Salmon Platter - £2.00 supplement

Capers, rocket, lemon, crisp breads

Salt and Pepper Pheasant Goujons

Garlic mayonnaise

Mains Choose one free side

Venison Pie

Individually baked, game gravy

Fillet Au Poivre (Complete Dish) - £3.00 supplement

Pan fried strips of fillet steak, peppers, onions, peppercorn sauce,
fragrant rice

Char-grilled Breast of Goosnargh Chicken (Complete Dish)

Topped with crispy bacon, melting brie, salad, skinny fries

Mushroom Risotto (V)

Vegetarian parmesan cheese

Seabass Fillet

Lobster sauce

Cod, Chips and Peas (Complete Dish)

Cod in tempura batter, homemade chips and garden peas

Braised Neck Fillet Lamb - £1.50 supplement

Rich lamb sauce

Confit Duck Spring Roll (Complete dish)

Stir fried noodles, soy, ginger, chilli, spring onion, honey

Trio of Game

Wrapped in bacon, Madeira sauce

Brisket of Beef

Yorkshire Pudding, roast gravy

Side Orders - £3

Selection of Vegetables

Homemade Chips

Mashed Potato

Skinny Fries

New Potatoes

Garlic Bread (3 pieces)

Desserts

Egg Custard Tart

Banana ice-cream

Rhubarb and Strawberry Cheesecake

Vanilla ice-cream

Sponge Pudding

Custard

Selection of Ice-cream

Chocolate Brownie

Mint choc chip ice-cream

Tiramisu

Coffee ice-cream

2 Courses for £17.00 ~ 3 Courses for £21.00

Tuesday to Friday 12noon to 2.00pm & 5.30pm to 9.30pm

and Early Bird on Saturday 5.00pm to 6.00pm

**For allergy advice, please ask the staff*

House Selected Wines

Bin No		White Wines ...	175ml	250ml	Bottle
1	Sauvignon Blanc—Merry Mole—Moldova		£5.50	£6.50	£19.00
2.	Pinot Grigio—Pirovano— Italy		£5.00	£6.25	£18.00
.3.	Chardonnay—Merry Mole—Moldova		£5.50	£6.50	£19.00
4.	Sauvignon Blanc—Turtle Bay—Marlborough		£7.00	£8.50	£25.00
5.	Picpoul de Pinet—Coteaux du Languedoc		£6.00	£7.50	£22.00
6.	Honey Moon Paradella—Pares Balta—Spain		£6.50	£8.00	£23.00
Red Wines ...					
30.	Shiraz—Big Rivers—Australia		£5.00	£6.25	£18.00
31.	Merlot—La Vinge—France		£5.50	£6.50	£19.00
32.	Rioja Crianza—Larchargo—Spain		£8.00	£10.00	£29.50
33.	Cabernet Sauvignon—Glenelly—South Africa		£6.50	£7.50	£22.00
34.	Pinot Noir—Cramele Recas—Romania		£5.50	£6.50	£19.00
35.	Merlot—McManis—California USA		£7.00	£9.50	£28.00
Rose Wines ...					
50.	Pinot Grigio Blush - Cramele Recas - Romania		£5.00	£6.25	£18.00
51.	Provence Rose—Quinson—France		£7.00	£8.50	£25.00
52.	Rose Zinfandel - Feather Falls—California USA		£5.00	£6.25	£18.00
Bubbles ...					
60.	Prosecco Galie —Astoria—Italy				£25.00
61.	Rose ‘Prosecco’ Fashion Victim - Astoria—Italy				£25.00
62.	Champagne MUMM				£45.00



See drinks menu for our beers, gins, vodkas, cocktails

