

Restaurant Menu

Starters

Pea and basil soup (v)	£5.50
Chilled leek and potato soup with smoked salmon	£6.50
Grilled vegetable salad with crispy bread and ginger dressing (v)	£6.75
Herb crusted chicken breast and tomato salad with orange and basil dressing	£6.75
Warm asparagus, poached egg and hollandaise sauce (v)	£7.00
Prawn and avocado cocktail	£8.00
Egg Benedict - London cured smoked salmon and poached egg on a toasted crumpet topped with hollandaise sauce	£8.00
Pan fried Scottish diver scallops on sautéed spinach, garlic and herb butter	£9.50

Mains

Tomato basil and goats cheese tart rocket salad and new potatoes (v)	£11.00
Roasted Aylesbury duck breast with blackberry sauce and scallion crushed potatoes	£13.50
Pan fried Grimsby cod with cockles in a light beer broth, served with new potatoes and spinach	£14.00
Roast rump of Kent salt marsh lamb warm salad of courgette and saffron with mint dressing	£15.00
Pan seared black sea bream with smoked salmon risotto	£16.00

From the grill

8oz 100% home made prime beef burger Blackstick Lancashire cheese, pickled gherkins and chips	£10.00
Flattened black peppered corn-fed chicken breast with mashed potatoes	£12.75
10oz rib of rare breed Yorkshire pork with savoy cabbage, mashed potatoes and grain mustard sauce	£12.75
Scottish organic salmon with rocket Salad, walnut oil and sautéed new potatoes with chive	£13.00
Rib eye steak (aged for 28 days) from Dillon's farm in Ireland. Served with grilled vine tomatoes, chips and béarnaise sauce	£16.00

Puddings

Baked thin apple tart and toffee sauce (please allow 20 minutes)	£5.50
Plum and almond tart with ginger and honey ice cream	£5.50
Eton mess Summer berries with cream and meringue	£5.50
Soft poached pear with lightly salted ice cream, crispy biscuit	£5.50
Brown bread ice cream	£5.50
British cheese selection Montgomery farmhouse cheddar Cropwell bishop organic stilton Celtic promise Yorkshire Swaledale goat's cheese Capricorn goat's brie Lancashire Black Stick Served with grapes, celery and Carr's water biscuits	£7.00
Selection of tea and coffee	£3.50

Side orders

Green beans with shallots	£3.50
Wilted spinach with butter and nutmeg	£3.50
White curly endive and lamb's lettuce	£3.50
Homemade potato chips	£3.50
Rich creamy mash	£3.50
New potatoes	£3.50

Matching food and wine

Pan fried Scottish scallops on sautéed spinach with garlic and herbs butter. Enjoy it with a glass of Leasingham Bin 7 Riesling, Australia, 2005/06

Aylesbury duck breast roasted with blackberry sauce and scallion crushed potatoes. Served with a glass of Berri Estates Shiraz, South Eastern Australia, 2005

Soft poached pear, lightly salted ice cream, crispy biscuit. Savour it with a glass of glass of Chateau La Gironie, Monbazillac, 2005

Two courses at £29.50

or all three at £34.00

Including tea or coffee

Set menu

Starters

Chilled leek and potato soup
with smoked salmon

Grilled vegetable salad
with crispy bread and ginger dressing (v)

Warm asparagus, poached egg
and hollandaise sauce

Mains

10oz rib of rare breed pork
with savoy cabbage, mashed potatoes
and grain mustard sauce

Scottish organic salmon
with rocket salad, walnut oil
and sautéed new potatoes with chive

Flattened black peppered corn-fed chicken
breast with mashed potatoes

Tomato basil and goats cheese tart
rocket salad and new potatoes (v)

Puddings

Soft poached pear
lightly salted ice cream, crispy biscuit

Plum and almond tart
with ginger and honey ice cream

Brown bread ice cream

Selection of tea and coffee

Two courses at £19.50

or all three at £25.00

Including tea or coffee