

W1

ALL OUR MENUS CHANGE WEEKLY,
FOR MORE INFORMATION PLEASE ASK AT RECEPTION

To Start

PRICED AT £6.00

Home-Made Soup of the Day {V}{G}{L*}

WITH A WARMED BREAD ROLL AND BUTTER

Crisp lettuce with warm Goats cheese {V}{G}

DRIZZLED WITH HONEY

Smoked Salmon Rose {G}{L}

WITH CRACKED BLACK PEPPER AND LEMON WEDGES

Slice of Fresh Melon {V}{G}{L}

DRESSED WITH SELECTION OF SUMMER FRUITS

Smooth Pate

WITH CRISP MELBA TOAST

Lightly Spiced Prawns {V}{G}{L}

SERVED WITH TOASTED GARLIC BREAD AND CORIANDER
TOMATO AND BASIL SAUCE

Melody of Mushrooms {V}{G*}{L*}

SAUTÉED WITH THYME AND GARLIC AND FINISHED WITH CREAM

**{G*}{L}* these can be adapted for Special dietary requirements please
inform on ordering**

All inclusive of VAT at 20%

To Follow

Grilled Lamb Cutlets {G}{L}

WITH A HOME GROWN MINT AND REDCURRANT GLAZE

£13.60

Braised Lamb Shank {L}

WITH A MINT GLAZE

£14.00

Slow cooked Rib of Beef {L}

IN A RED WINE AND ALE SAUCE

£16.50

Hand Cut Rib Eye Steak Diane {G}{L*}

SERVED IN A MUSHROOM, ONION, CREAM SAUCE FINISHED WITH
BRANDY

£16.50

Cajun Spiced Salmon {V}{G}{L*}

GRILLED SALMON FILLET LIGHTLY COATED IN MIXED CAJON
SPICES

£13.60

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To Follow

Saffron Chicken {G}{L*}

STRIPS OF CHICKEN BREAST IN A CREAMY SAFFRON INFUSED
SAUCE WITH BASIL

£12.60

Loin of Pork cooked in apple cider {G}{L}

GLAZED WITH HOMEMADE CRAB APPLE SAUCE

£12.60

Gammon Steak {G}{L}

SERVED WITH VINE OF TOMATOES TOPPED WITH FREE RANGE
EGG AND HAND CUT CHIPS

£12.60

Grilled Halloumi {V}

SERVED ON A BED OF SAUTÉ PEPPERS DRIZZLED WITH
HOMEMADE TOMATO AND BASIL SAUCE

£12.60

**{G}*{L}* THESE CAN BE ADAPTED FOR SPECIAL DIETARY
REQUIREMENTS PLEASE INFORM ON ORDERING.**

**ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES OF
THE DAY (WHERE APPLICABLE) PLEASE NOTE
ALL MEALS ARE FRESHLY MADE TO ORDER SO THERE WILL BE 20
MINUTE WAIT BEFORE SERVING**

**A LARGE PROPORTION OF PRODUCE AND SAUCES ARE
HOME-GROWN AND MADE IN HOUSE KITCHENS**

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To Follow

Crisp English Salad {V}{G}{L}
DRIZZLED WITH HONEY
£8.50

Topped with one of the following {G}{L}

SLICES OF SUCCULENT RIB EYE STEAK EXTRA £8.00 {G} {L}

SUPREME OF CHICKEN WITH A PIRI PIRI DRIZZLE EXTRA £7.00

SUCCULENT PRAWNS AND A SWEET CHILLI DIP EXTRA £7.00
(PRAWNS SERVED HOT OR COLD)

GRILLED HALLOUMI
EXTRA £6.00

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To Finish

PRICED AT £4.60

Homemade Sticky Toffee Pudding {V}

TOPPED WITH VANILLA ICE-CREAM AND TOFFEE SAUCE

Eton Mess with a Twist {V}{G}

Homemade Rhubarb Crumble {V}{L*}{G*}

TOPPED WITH VANILLA ICE-CREAM

Homemade light fluffy Pancakes {V}{G*}{L*}

DRIZZLED WITH HOME-GROWN CHERRIES IN KIRSCH OR
HOMEMADE BLUEBERRY SAUCE AND FINISHED WITH VANILLA ICE
CREAM

Tiramisu Sundae {L*}{V}

ESPRESSO SOAKED SPONGE FINGERS, SCOOPS OF VANILLA AND
CHOCOLATE ICE-CREAM AND FINISHED WITH A SHOT OF TIA
MARIA

Homemade Lemon or Orange Meringue Tart {V}{L}

Cheese Board {V} @ £6.10

SELECTION OF 5 CHEESE, PICKLE, GRAPES, AND BISCUITS

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To Top it all off

Individual Pot of Tea or Coffee

£3.50

(CHOOSE OF TEAS, FRUIT TEAS, FILTER COFFEE OR INSTANT COFFEE)

Cappuccino

Americano

Latte

Macchiato

SERVED WITH AMORETTI BISCUITS AND HOMEMADE CHOCOLATE

£2.80

Choccochino

SERVED WITH WHIPPED CREAM, MARSHMALLOW @ £1.50 EXTRA

CHOCOLATE LIQUEUR @ £3.50 EXTRA

Special Treat

Liqueur Coffee

SERVED WITH AMORETTI BISCUITS @ **£5.50**

LARGE GLASS OF FRESH COFFEE TOPPED WITH WHIPPED CREAM AND

LIQUEUR OF YOUR CHOICE

SERVED WITH HOMEMADE

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