

Starters

with a gold, shimmering profiterole

Breaded brie wedges served with red onion chutney	£6.95
Pan-fried king prawns in a mustard and herb dressing, served on toasted ciabatta	£7.95
Wild mushroom, spinach, chilli and goats cheese bruschetta	£6.95
Mains	
8oz Ribeye steak served with homemade chunky chips, garden peas, beer battered onion rings, grilled tomato, mushrooms and stilton sauce.	£27.95
Pan-fried swordfish steak Served on a bed of wilted spinach. With parmentier potatoes, seasonal vegetables and drizzled lemon, garlic and ginger butter.	£19.95 with
Marinated Lamb Shank Served with parmentier potatoes, seasonal vegetables and red wine jus.	£20.95
Wild mushroom, spinach, red pepper and goats cheese filo Served with parmentier potatoes, seasonal vegetables and balsamic reduction.	£14.95
Desserts	
Individual lemon and white chocolate pavlova Smooth silky white chocolate truffle, crispy meringue, citrus cream with lemon curd.	£6.95
Individual truffle torte with shimmering profiterole Chocolate sponge base topped with rich chocolate truffle and a gooey toffee centre, finished	£6.95

Don't get in trouble book your table now!!

