

**SAMPLE DINNER MENU**

(RESTAURANT ONLY) FRIDAY AND SATURDAY EVENINGS

**STARTERS**

- Purple Sprouting Broccoli & Goats Cheese Quiche **£4.75** V  
Spinach, Potato & Nutmeg Soup **£4.50** G V  
All Day Breakfast Salad **£5.00** G  
Duck & Wood Pigeon Terrine **£4.95** G  
Prawn & Tarragon Cannelloni **£5.75**  
Seared Scallops, Sweet & Sour Carrot Puree, Curried Oil **£6.00** G
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**Main Courses**

- Char Grilled Pea Polenta, Lincolnshire Asparagus, Pea Puree **£9.95** G V  
Seared Tuna, Sautéed Potatoes, Rocket & Parmesan Salad **£13.75** G  
Pan Fried Monkfish, Mushroom, Thyme & Bacon Risotto **£13.50** G  
Roast Duck Breast, Parsnip & Vanilla Puree, Honey Jus **£11.95** G  
Pan Seared Guinea Fowl Breast wrapped in Parma Ham, Red Wine Jus **£11.75** G  
Grilled Ribeye Steak, Hand Cut Chips **£14.25** G  
Fillet of Free Range Pork wrapped in Pastry, Black Pudding Mousse **£12.50**

All dishes are served with Seasonal Vegetables & Potatoes unless otherwise stated, Chips Extra.

Please Note, when not having starters and during busy periods, dishes may take up to 30 minutes, as all dishes are freshly prepared and cooked to order

**Side Orders**

- Tomato & Shallot Salad, Mixed Salad **£2.25**  
Homemade Chips, Gratin Potato **£2.25**  
Peppercorn Sauce, Diane Sauce **£2.00**

(Please Note, some dishes you might not expect, may contain traces of Nuts)

Please inform staff if you have any allergies. All Prices are inclusive of VAT

V = Vegetarian G = Gluten Free