



## Early Bird October Menu 2018

Available Wednesday and Thursday Night 5.30pm-7.15pm

2 Courses - £17.95    3 Courses £20.95

Also available from 7.30pm. 2 Courses £20.95, 3 Courses £22.95

\*\*All dishes are subject to availability\*\*

WIFI CODE

J28GUEST

### STARTERS

Soup of the Day

(V) Onion and Spinach Bhaji served with Minted Yoghurt and Salad Leaves

Puff Pastry Parcel filled with Chicken and Leeks in a Cheese Sauce

Stuffed Tomato with Curried Beef served with Sour Cream and Dressed Rocket Leaves

Prawn Mari Rose Cocktail and Cos Lettuce, served with Brown Bread

### MAINS

Stuffed Chicken Breast with Chorizo and Feta Cheese with a Roasted Tomato Sauce

Braised Beef Steak on a Creamy Mash with Tarragon and port wine Sauce

Fish of the Day served on a bed of Ribbon Vegetables cooked in a Garlic Butter, Rosemary, Roast Cherry Tomatoes and Lemon

Slow Cooked Lamb Henry on Smoked Mash with a Red Wine and Rosemary Sauce (£2.95 Supplement)

(V) Mushroom Stroganoff with Fresh Tagliatelle Pasta

### DESSERTS

Apple Sponge served with Homemade Custard

Raspberry Panna Cotta with Raspberry Compote

Coconut Parfait with Carmel Sauce

Nutella and Oreo Cheesecake

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

**All Mains Dishes are Served with a Selection of your Choice of New Potatoes, Chips or Fresh Vegetables of the Day**

#### ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2

New Potatoes - £3.25

Sweet Potato Wedges - £4.50

Spinach and Leek Gratin - £4.50

Sautéed Mushrooms with Garlic or Plain Butter - £3.25

House Salad - £3.50

Garlic and Mozzarella French Stick - £3.75

Home cut Chips - £3.25

Roasted Mediterranean Vegetables - £3.75

Fresh Vegetables - £3.75

Courgette Fritters - £4.25

Creamy Potato, Garlic and Herb Crumble - £3.50

**\*\*\*If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering\*\*\***