



A la Carte Menu

Starter

Homemade soup of the Day		5.95
Pan Fried king prawn with garlic, tomato & chorizo sauce	f,m,s,g	9.50
Fresh Scottish sliced smoked salmon, horseradish, watercress & lemon	f,m	8.95
Warm salad, garlic mushrooms, melted brie	m	7.95

Main

Hampshire Hog slow roasted belly of pork, with flamed calvados, apple sauce	m	17.95
Fresh fillet loin of cod wrapped in pancetta, lemon and caper butter	m	17.95
Pan roasted fillet of Venison with shallots, blackcurrant sauce	ms	24.95
Poached chicken breast, stuffed with smoked salmon, asparagus, cream of dill sauce	m	17.50
Pan roasted Duck breast, madeira jus	m	17.50

All of the above are served with daily fresh vegetables and potato, ask for the choices available

Pan fried aubergine, tomato, mozzarella and parmesan mixed rocket salad	v,m	13.95
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FROM THE GRILL

Ribeye 8oz	25.00
Sirloin steak 8oz	24.00
Swordfish 8oz	19.00

All Steaks served with homemade chips, roasted portabella mushroom, tomato, onion rings, house salad
Choice of peppercorn, stilton or bordelaise sauce, m

Dessert

Sticky toffee pudding, with butterscotch sauce, vanilla ice cream	e,m,g	6.50
Lemon tart, raspberry coulis, Chantilly cream	m,gt	6.50
Chocolate delice, black cherry compote, vanilla ice cream	m,gt	6.50
Cheese board		10.00

Menu content abbreviations for your information:

Ce –celery C – crustaceans E – egg F – fish G – cereals containing gluten
L - lupin M – milk & dairy Mo _ molluscs Mu – mustard N - tree nuts
P – peanuts Se – sesame Sh – shellfish So soybeans Su – sulphur dioxide & sulphites
Vg – vegan V – vegetarian * can be adapted to gluten free