

Evening Specials

2 Courses £27.95

3 Courses £34.50

All Main Courses Served with Fresh Vegetables, Saute & New Potatoes

STARTERS

Homemade Soup of the Day - £7.95

Braised Mushrooms in Garlic Sauce topped with Cheese - £8.45

Peeled Prawns on a bed of Lettuce & Marie Rose Sauce - £9.45

Fan of Fresh Melon with Orange, Strawberry, Kiwi & Raspberry Coulis - £7.95

Homemade Chicken Liver Pate - £8.95

Deep Fried Breaded Camembert with Tomato Relish - £8.95

Salt & Pepper Squid with Sweet Chilli Dip - £9.45

MAINS

21 Day Mature 8oz Sirloin Steak & Choice of Sauce - £27.95

(upgrade to Fillet For £6 Supplement)

Slow Roasted Lamb Rump with Mint & Redcurrant Gravy -£25.95

Sauteed Pork Fillet Medallions with Creamy Pepper Sauce - £25.95

Chicken Breast cooked with Shallots & Mushrooms in Creamy Dijon Sauce -
£23.95

Sauteed Sea Bass Fillets with Asparagus & Parsley Butter - £25.95

Poached Salmon Fillet with Lemon & Herb Butter - £23.95

Spinach & Ricotta Cannelloni Topped with Tomato Sauce & Cheddar Cheese –
£20.95

DESSERTS

Please ask your server for today's Homemade Desserts - £8.50

Sauces: Diane / Pepper / Dijon £4

10% service added to larger parties

