

Early Evening Meal

TUESDAY TO FRIDAY 5.30pm to 7.30pm

Starters

SELECTION OF CHILLED MELON AND FRESH FRUIT SORBET
BLACK PUDDING SERVED WITH HOME MADE CHUTNEY
SOUP OF THE DAY
CHICKEN LIVER PATE HOME MADE CHUTNEY AND TOAST
WARM BACON SALAD WITH A SWEET CHILLI SAUCE
DEEP FRIED DEVILLED WHITEBAIT

Main Course

ROAST OF THE DAY AND YORKSHIRE PUDDING
INDIVIDUAL STEAK AND ALE PIES WITH A SHORT CRUST PASTRY LID
DEEP FRIED BREADED SCAMPI AND SALAD
BAKED SALMON WITH A HERB CRUST
CHICKEN SUPREME WITH A CREAM LEEKS AND BACON SAUCE
DEEP FRIED HADDOCK SALAD AND TARTARE SAUCE
VENISON BURGERS WITH RED WINE SAUCE AND YORKSHIRE PUDDING
VEGETABLE AND CHEESE WELLINGTON SERVED WITH TOMATO AND BASIL SAUCE
PAN GRILLED GAMMON STEAK WITH PINEAPPLE

SELECTION OF VEGETABLES AND CHIPS

Selection of Puddings

WARM CHOCOLATE FUDGE CAKE
LEMON AND LIME CRUNCH
BREAD AND BUTTER PUDDING
CHOCOLATE CHIP COOKIES AND VANILLA ICE CREAM AND SAUCE
MERINGUES WITH FRESH CREAM AND STRAWBERRIES

ONE COURSE	£9.00
TWO COURSE	£12.00
THREE COURSE	£15.00 INCLUDES COFFEE AND CREAM

**ALL PEOPLE WITH FOOD ALLERGIES PLEASE ASK THE CHEF
FRYER USED FOR FLOURED PRODUCTS AS WELL AS CHIPS**