

Starters

Today's Soup with crusty bread (v)	£5
Tiger Prawns panfried with garlic, ginger, coriander, with mango and chard salad	£8
Oak Smoked Salmon and Wensleydale Tian with caper and dill belini	£7
Aubergine and Courgette Mille Feuille with tomato and red pepper marmalade(v)	£6
Lemon Grass Scented Chicken Roulade with spiced plum sauce	£7
Ham Hock Terrine with piccalilli dressing and cornichon salad	£7

Mains

Pan Seared Halibut with chicory, tomato garlic and ginger sauce	£18
Ribeye of Beef with garlic creamed potato and water cress salad	£19
Roast Loin of Local Lamb with ratatouille of vegetables and jus(v)	£22
Confit Shallot and Goats Cheese Tart, with spring onion and garlic pastry and balsamic beetroot salad	£17
Pan Fried Free Range Chicken Breast with haricot bean casserole	£18
Roast Duck Breast with spring greens, roast shallot, mustard and majoram sauce	£19
Sesame Toasted Cod Fillet with pea and potato salad	£18

All dishes served as complete meals, should you require additional vegetables, potatoes or salad please ask a member of staff

Desserts

Chocolate, Toffee and Hazelnut Bakewell Tart	£6
Slow Roasted Peach Pancakes with lavender mascarpone	£6
Malted Caramel Parfait with peanut butter biscuit	£6
Green Apple Bavarois with cardamon syrup vanilla cream	£6
Rich Chocolate Cake with cherry compote	£6
A selection of Regional Cheeses with homemade fruit bread	£7

Dessert Wines

	glass	bottle
Tabali Late Harvest Muscat - Chile 2005	£5	£19
Rhona Muscatel - South Africa 2002		£34
Sauternes Chat du Levant - France 2004		£35

Coffee and Tea with petit fours

Espresso	£2.25
Double Espresso	£2.55
Cappuccino	£3.00
Cafe	
Latte	£3.00
Filter Coffee	£2.55
Tea :- English Breakfast, Assam, Earl Grey, Darjeeling or Green	£2.25
Peppermint or Chamomile	£2.55