

SAMPLE DINNER MENU

1 COURSE £15.95 | 2 COURSES £20.95 | 3 COURSES £25.95

STARTERS

CREAM OF TOMATO AND BASIL SOUP served with a bread roll (2) V

CHICKEN LIVER PARFAIT with oatcakes and redcurrant sauce (2,4,7)

DEEP FRIED FISH CAKE with lemon mayonnaise (2,4,5)

MAIN COURSES

ROAST SUPREME OF CHICKEN wrapped in bacon with stuffing and pan gravy

LAMB AND VEGETABLE PIE (2,4,7)

GRILLED FILLET OF HAKE with a saffron and spinach cream sauce (5,7)

VEGETABLE LASAGNE with garlic bread (2,4,7) V

Served with Chef's selection of seasonal vegetables and potatoes

SWEETS

WARM EVES PUDDING with a light vanilla custard (2,4,7) V

CHOCOLATE AND MINT MOUSSE with homemade shortbread (2,4,7) V

CHEF'S SELECTION OF ICE CREAM served with a wafer curl (2,4,7) V

If you suffer from any food allergies or intolerances please inform your server upon placing your order

1. CELERY 2. GLUTEN 3. CRUSTACEANS 4. EGGS 5. FISH 6. LUPIN 7. MILK 8. MOLLUSCS 9. MUSTARD 10. NUTS 11. PEANUTS 12. SESAME SEEDS 13. SOYA 14. SULPHUR DIOXIDE