

July 2010

Starters

Soup of the Day with Warm Crusty Bread

£4.75

Sauté Tiger Prawn with Garlic & Chilli, Lime Coriander & Lemon Dressing

£8.75

Duck Liver & Orange Pate with Cranberry Relish with Toasted Focaccia

£6.75

Grilled Goats Cheese & Caramelised Pear Salad with Roast Balsamic Beetroot

£6.25

Thai Crab & Cod Cakes, Mango & Chilli Salsa

with Bean sprout, Orange, Coriander and Spring Onion Salad

£5.95/£10.95

Duo of Melon with Parma Ham & Raspberry Vinaigrette

£5.95

Main Courses

(All dishes are freshly cooked to order and, when we are busy you might experience a delay for which we apologise, but please allow our Chefs time to prepare your meal to the best of their ability.)

Asparagus Leek & Courgette Crumble with Parsley & White Wine Sauce

£9.95

Twice Cooked Belly of Pork with Leek & Cheese Mash, Red Cabbage & Madeira Jus

£14.25

Whole Baked Sea Bass with Lemon Grass Ginger & Coriander

on Steamed Pak Choy with Oyster Sauce

£16.75

Oven Roast Rack of Lamb with Minted Flageolet Bean Pea & Parsley Casserole

£16.75

Pan Fried Chicken Supreme on Roasted Peppers

and Seared Asparagus with Basil oil & Timbale of Herb Rice

£12.95

Duo of Lemon Sole & Salmon Fillets

on Wilted Spinach Garlic & Spring Onion with White Wine and Tarragon Sauce

14.75

10 Oz Aged Rib-Eye Steak

with Stilton Mushroom, Vine Tomato, & Meat Glaze

£17.95

Fillet Steak Garni or with Peppercorn Sauce

£19.50

Desserts @ £5.25:

Classic Summer Pudding with Honey & Stem Ginger Ice Cream

Dark Chocolate & Orange Cheesecake with Caramel Cream

Orange & Lemon Posset with Chocolate Shortbread & St Clements Ice Cream

Poached Pears with Blackberries & Posh Toffee Ice Cream

Please check with your waiter/ress and the Blackboards for the availability of Daily Specials as well as any of your old favourites and vegetables & potatoes