

Sample Menu

Starters

Greek Salad £3.95

Feta Cheese and Olive Greek Salad

Chefs' Soup de Jour (V) £3.50

Empress Prawn Cocktail £5.25

Tiger & King Prawns in house recipe sauce

Antipasto Platter £9.00

Sharing dish for 2

Selection of continental meats, marinated artichokes, semi dried tomatoes, cheese and breads

Pate de Jour £4.50

Salad leaves, Cumberland sauce and breads

Stuffed Portobello Mushrooms £4.90

With blue cheese and garlic

Grill Favourites

Slow Cooked Feather Blade of Beef £11.50

Served with Thyme Jus, mashed potatoes and carrots

Noisettes of Lamb £11.50

With dauphinoise potatoes, mushroom and juniper berry jus

Pan fried cod £10.20

Cod loin served on a bed of minted peas, with broad beans and pancetta

Honey Confit of Duck £11.50

Duck leg with puy lentils and red wine.

"Fish 'n' Chips" £10.20

Seared salmon supreme with asparagus, lemon and sweet potato fries

Somerset Brie and Beetroot Tart (V) £8.25

Served with a herb salad

Sirloin Steak £16.50

7oz prime sirloin steak with gourmet chips, vine tomatoes, portabello mushroom and pepper sauce

Parmesan Chicken Supreme £10.50

Crispy butterflied chicken breast with basil soft tomatoes and buttered new potatoes

House Salad Bowls

Our house salad consists of seasonal leaf, cucumber, cherry tomatoes, carrot, pomegranate jewels, peppers, spring onions and croutons

House Salad (V) £4.00

Chicken and Bacon £8.50

Served Hot

Salmon, Prawn and Dill Sauce £8.75

Served cold

Walnut and Blue Cheese (V) £7.50

Served Cold

Pasta & Rice

Wild Mushroom Risotto (V) £9.00

Asparagus and Pea Girasole £8.75

Egg pasta with herb oil, pea shoots and Grana Pandano shavings

Spaghetti and Meatballs £7.85

In a tomato sauce

Prawn and Chorizo Linguini £10.50

Desserts

Cheeseboard £5.75

Selected British Isles and continental cheeses with
artisan toast and chilli jam

Blueberry & White Chocolate Cheesecake £4.75

Baked cheesecake with fruit compot

Tiramisu £4.75

White Chocolate Tiramisu

Ice cream coupe £4.00

Set on a chocolate waffle basket with chocolate sauce