



DINNER MENU

To Start

Soup of the Day (V)

Served with Ciabatta bread & butter

£4.25

Fried Blanchbait

Served on a baby leaf salad with a lime and coriander dip

£4.95

Mushroom Basket (V)

Pan fired garlic mushrooms served in a filo basket on a red pepper puree

£4.95

Prawn Cocktail

Large peeled prawns coated in Marie Rose sauce topped with an avocado, coriander & lime dressing and served with brown bread & butter

£5.55

Duck Pate in a Jar

Served with ciabatta slices, apple & ale chutney

£5.25

Goats Cheese Bonbons (V)

A trio of goat's cheese bonbons hand rolled with basil & garlic served with on a puree of beetroot

£4.95

Black Shell Mussels

Steamed in white wine & cream, served with a slice of garlic ciabatta

£5.95

Whole King Prawns

Pan fried in garlic butter, served with fresh lemon and ciabatta bread

£5.95

To Continue

Braised Shoulder of Pork (GF)

On oven baked creamed potatoes, wilted greens & braised red cabbage with a rich reduced sauce

£12.25

Pan Seared Supreme of Chicken

Dauphine potato, rustic vegetable ratatouille with a basil scented tomato sauce

£12.75

21 Day Aged British Sirloin Steak

Cooked to your liking and served with grilled tomato, button mushrooms, thick cut skin on fries, ale battered onion rings and peppercorn sauce

£16.95

Slow Cooked Blade of Beef (GF)

Dauphine potato and char glazed carrots & wilted greens in a rich red wine jus

£12.95

Minted Lamb Shank (GF)

Braised and served on creamed potatoes with garden peas

£12.75

Scottish Salmon (GF)

Served with new potatoes, broccoli spears and hollandaise sauce

£12.95

Mushroom Stroganoff (V)(GF)

Sautéed porcini & field mushroom in a rich Dijon and gherkin sauce. Served with light basmati rice

£11.15

Black Gate Cumberland Sausage

On creamed potato in a rich gravy with fried onion rings & garden peas

£11.75





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To Finish

Classic Crème Brulee (V)(GF)

Glazed with sugar

£4.95

Apple & Cherry Crumble

Cooked to order and served with warm Devonshire custard

£5.15

Duo of Chocolate Panna Cotta (V) (GF)

A combination of dark & milk chocolate topped with roasted granola & clotted cream

£4.95

Vanilla Cheesecake

Served with sliced strawberries & red fruit puree

£4.95

Belgium Waffle & Cherry Sundae

Served between layers of vanilla ice cream & chocolate sauce

£5.25

Chefs Own Sticky Toffee Pudding

Served with warm Devonshire custard

£5.25

Lemon Meringue Pie Sundae

Lemon curd, Lemon yoghurt, granola & vanilla ice cream topped with meringue

£4.95

A Selection of Ice Creams

Chocolate, Strawberry & Vanilla ice cream served with chocolate or strawberry sauce & a chocolate flake

£4.25

Contact us by

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