

**-Starters-**

*Soup du Jour*  
**£4.95**

*Smoked Salmon & Crab Mousse*  
*Served With Balsamic Reduction & Melba Toast*  
**£7.95**

*Mosaic of Poultry Terrine, Celeriac Remelade,*  
*Toasted Cruit & Herb Salad*  
*Finished with Chardonnay Dressing*  
**£8.95**

*Tempura Prawns*  
*Served with a sweet Chilli sauce & Herb Salad*  
**£11.95 Starter / £18.95 Main Course**

*Pear and Stilton Tartlet*  
*Finished with a rich balsamic reduction*  
**£6.95**

*Rope Grown Mussels,*  
*With White Wine, Shallot, Parsley & Garlic Cream Sauce*  
*Served with Crusty Bread,*  
**£8.95 starter/ £15.95 Main Course**

*Tomato & Basil Bruschetta*  
*Dressed with Rocket & Parmesan Salad*  
**£6.95**

## -Main Courses-

*21 Day Aged Fillet Of Beef*  
*Served With Garlic & Thyme Mushroom,*  
*Roasted Vine Tomatoes & Steak Frits*  
*Finished With a rich Béarnaise Sauce*  
**£19.95**

*Lamb Cutlets*  
*Served with Pomme puree, Braised Red Cabbage,*  
*Finished with a Redcurrant Jus*  
**£16.95**

*Whole Sea bream*  
*Poached in ginger, soy and scallions*  
*Served with purple sprouting broccoli and pak choy*  
**£16.95**

*Pan-Fried Duck Breast*  
*With Ginger & Soya Stir-Fried Vegetables*  
*Finished With a Port & Juniper Reduction*  
**£15.95**

*Chicken Breast*  
*Served with Fondant Potato & Confit Cabbage*  
*Finished with Poached Redcurrants & Thyme Jus*  
*Garnished with Candied Lime*  
**£14.95**

*Pan Fried Fillet of Cod Loin*  
*With Crushed Lemon Potatoes & Buttered Asparagus*  
*Finished with Coconut & Lime Sauce*  
**£15.95**

*Wild mushroom, Spinach and Pine nut Linguini*  
*Finished With A White Wine and Cream Sauce*  
**£13.95**

### *~Side Orders~*

*Rocket & Tomato Salad*  
*Chunky Chips*  
*Seasonal Vegetables*  
*Mixed Salad*  
*Roasted New Potato*