

April-June

Starters

Soup of the Day

Home baked bread roll

BBQ Belly Bites

Chunks of slow cooked belly pork, served with a caramelised apple puree and mixed leaf salad

King Prawns

King prawn marinated in honey, chilli and garlic served on a bed of egg fried rice finished with honey soya glaze.

Popcorn Chicken

Served with a mixed leaf salad with a sweet chilli dip.

Halloumi Pigs

Baked halloumi wrapped in aubergine served with a mixed leaf salad finished with herb oil.

Mains

Lamb shank

Slow cooked lamb shank on a bed of crushed new potatoes with a mint, redcurrant and red wine gravy, honey glazed chantenay carrots topped with parsnip crisp.

BBQ Rack of Ribs

BBQ ribs on a bed of skin on fries served with a buttered corn on the cob and homemade slaw.

Chicken Stroganoff

Chicken supreme in a stroganoff sauce on a bed of boiled rice, finished with sauté mushrooms.

Salmon en croute

Salmon wrapped in puff pastry stuffed with a mushroom duxelle on a bed of tender stem broccoli served with roasted diced potatoes finished with a lemon thyme sauce.

Vegetable Lasagne

Onions, peppers, courgettes, aubergine cooked in a tomato sauce, layered with lasagne sheet topped with a rich cheese sauce served with garlic bread and salad.

Desserts

Chocolate Fudge Fondue

Big pot of chocolate fudge sauce served with sable biscuits, fresh strawberries, marshmallows and brownie pieces.

Salted Caramel Cookie Dough

Served with an ice cream ball.

Raspberry set Cream

Topped with a strawberry prosecco jelly, served with a strawberry ice cream ball.

Caramel Crunch Cheesecake

Served with cream or ice cream.

Orange Cake

Served with an orange curd, orange crisp served with cream or ice cream.

'As our food is freshly prepared, please be aware there may be a wait of up to 60 mins wait for each course. If you have any food allergies, please discuss with your waitress prior to ordering. All items on the menu are subject to availability'.