

FIXED PRICE MENU
ONE COURSE £15 | TWO COURSE £21 | THREE COURSE £27

STARTERS

Soup of the Day
Chef's homemade soup
Smoked Salmon
Cream cheese, brown bread & butter, pickled beetroot
Melon
Duo of melon with red currant jelly
Ham Hock Terrine
Homemade piccalilli & toast
Grilled Goat's Cheese
Blackcurrant compote, rocket salad
Garlic Mushrooms (Vegan)
Served on date & walnut toast with a white bean & olive oil crush
Bury Black Pudding
Portobello mushrooms, dijon mustard dressing & frisee lettuce

MAINS

Duck Breast & Plum Sauce
New potatoes, butternut squash & broccoli
Chicken Breast
Bacon, baby onions, mushrooms, red wine, creamed potato, tender stem broccoli
Poached Salmon
White wine, grapes & cream with new potatoes, mangetout & broccoli
Slow Roast Lamb Shank
Braised red cabbage & mash potato
Escalope of Veal
Sage butter sauce, saute potatoes, butternut squash & broccoli
Fillet of Sea Bass
Salsa verde, new potatoes, broccoli & fennel roasted carrots
Rosemary Infused Polenta (Vegan)
Topped with roasted vegetables & sauteed spinach

HOMEMADE DESSERTS

Chocolate Orange Brownie
With Rocher ice cream
Trifle
Sloe gin & poached plum trifle
Baked Cheesecake
Homemade shortbread crumb & sourcream
Panettone Pudding
Satsuma & cranberry compote, vanilla ice cream
Baileys Panna Cotta
Cherry Biscotti
Trio of Cheese & Biscuits
Shepherds Purse Yorkshire blue, Cornish brie & Taw Valley Extra Mature Cheddar

STEAKS & FLAMBÉS ARE PRICED INDIVIDUALLY.
ADD ANY STARTER OR DESSERT FOR £6 EACH

STEAKS

10oz British Sirloin – £22
8oz Prime Cut British Fillet – £23
All our steaks are minimum 28 day dry aged & garnished with hand cut chips, sautéed mushrooms & grilled tomato
Add a Sauce – £2.75
Green Peppercorn | Fresh Cream & Brandy
Bearnaise | Blue Cheese

FLAMBÉ

Steak Diane – £28
Prime British Sirloin thinly beaten with mushroom, onion and cream, Worcestershire sauce & red wine
Scaloppine di Vitello all' "Umberto" - £26
Scallop of British veal with a white wine, fresh cream, garlic & lemon sauce
Chateaubriand (for two) – £55
Fillet steak oven sealed. Garnished with fresh asparagus, sautéed spinach, grilled tomatoes & mushrooms
Porterhouse (for two) – £45
British sirloin oven sealed & flamed. Garnished with grilled tomatoes, sautéed spinach & mushrooms

SIDES £3

Roasted Carrots with Fennel Seeds
Hand Cut Chips
Roast Butternut Squash
Tender Stem Broccoli

PASTA £12

ADD ANY STARTER OR DESSERT £6 EACH

Gnocchi Cardinale
Fresh cream, tomato & parmesan cheese
Tagliatelle (V)
With wild mushrooms
Lasagne
Homemade beef lasagne

FIZZY FRIDAYS

ENJOY 20% OFF PROSECCO & CHAMPAGNE ALL DAY
EVERY FRIDAY UNTIL 30TH NOVEMBER

SPECIALS £7

ESPRESSO MARTINI | APEROL SPRITZ | NEGRONI |
DAIQUIRI | AVIATION