

Starters

Green pea soup with basil oil and garlic croutons	£3.95
Ham hock, potato and parsley terrine with a mustard dressing and fresh seasoned rocket	£4.95
Thai fish cakes with chilli jam and a light Asian salad	£4.95
Warm goats cheese salad with walnuts, poached pears and roast butternut squash	£4.50
Poached egg salad, red chard, bacon and black pudding with granary croutons and hollandaise sauce	£4.95

Main Courses

Pan-fried sea-bass on olive oil mash with wilted spinach, asparagus spears and salsa verdi *	£9.95
T- bone steak with hand-cut chips, crispy shallot and watercress salad and an optional peppercorn or Madeira sauce	£16.95
<i>there will be a supplement of £7 on all inclusive delegate bookings</i>	
6oz rib eye steak with hand-cut chips, crispy shallot and watercress salad and an optional peppercorn or Madeira sauce	£9.95
Home-made rump steak cheeseburger and salad in an onion and sour dough bap with hand-cut chips*	£7.95
Lamb shank with rosemary mash, baby leeks, tomato dressing and red wine jus	£9.95
Beer battered fillet of cod, crushed broad bean and peas, hand-cut chips, and home-made tartare sauce *	£7.95
Breast of chicken with a wild mushroom and white truffle risotto finished with pea veloute *	£7.95
Slow cooked pork belly with flagelot bean pureé, roast baby carrots and apple syrup	£7.95
Spinach swiss roll stuffed with cheese and sun-blushed tomatoes on baby leaf salad *	£7.95

Side Orders

Hand-cut chips with mayonnaise	£1.95
Potato wedges with sour cream and chives	£1.95

Desserts

Apple and blackberry crumble with English custard	£2.75
Chocolate trio platter of fudge cake, milkshake and ice cream	£3.25
Lemon tart with lime clotted cream	£3.25
Fresh rhubarb trifle	£2.75
Cheese board selection with home-made chutneys, biscuits and grapes	£5.00

Restaurant evening opening hours
Monday - Saturday: 6.00pm - 9.00pm

This menu can be served either casually at the bar or more formally in the restaurant, as you like it! If you have any special requirements please let us know so we can do something different for you.

Most of our main courses can be adapted for children, at a reduced price.

It would really help us if you could let reception know when booking, if you would like to eat with us.

This menu will be changed regularly so that we can use the fresh seasonal produce available from our suppliers.