

FIXED PRICE SET MENU
SERVED SUNDAY – FRIDAY 5PM - 8PM
SATURDAY 12PM - 7PM
2 courses - £16.95 3 courses - £19.95

STARTERS

Spanish chorizo sausage cooked in red wine with finely sliced shallots, served with crusty bread.

Chicken liver pate served with home- made onion chutney rocket garnish & toasted brioche

Baked buffalo mozzarella wrapped with Parma ham rocket, cherry tomatoes & balsamic glaze

Creamy garlic Portobello mushrooms topped with Pecorino cheese, crusty bread (v)

MAINS

Home- made Chicken Kiev, creamy mash buttered Chantenay carrots, creamy parsley sauce

Seabass fillet with squeeze of lemon & garlic butter served with sauté potatoes, finished with green beans & sesame seeds

Stuffed Pork Fillet with cheddar cheese, wrapped with bacon buttered crushed new potatoes, wild mushroom sauce

Wild mushrooms, spinach, garlic & leek Risotto sprinkle of grated Pecorino cheese, fresh parsley (v)

DESSERTS

Sticky Toffee Pudding, vanilla pod ice- cream
Vanilla Crème Brulle served with shortbread
Chocolate Brownie, mint & chocolate chunk ice cream

Available until 30th of June 2018, not to be used with any offers, vouchers or discounts.
Note: If you have any allergies, intolerances or any special dietary requirements, please let us know.

MENU ALE – CARTE

Starters... *why not try our tasty starters*

- Mix Grill** *try our grilled meat's selection of sirloin, rib- eye, pork loin and chicken marinated in carefully selected spices.* **£7.25**
- Chorizo Sausage** *Spanish chorizo sausage cooked in red wine with finely sliced shallots, served with crusty bread.* **£6.95**
- King Prawns** *pan fried King Prawns cooked with creamy white wine, lemon & garlic butter sauce, mixed salad.* **£6.95**
- Brie Cheese** *fry brie cheese coated in breadcrumb served with caramelised onions, rocket and crusty bread.* **£6.75**
- Chicken Salad-** *char grilled chicken, slowly roasted cherry tomatoes, crumbled feta cheese, roasted sunflower seeds.* **£6.75**
- Buffalo Mozzarella** *baked buffalo mozzarella with Parma ham, cherry tomatoes, rocket & balsamic glaze.* **£6.75**
- Liver Pate** *chicken liver pate served with caramelised onions & rocket garnish, toasted brioche.* **£6.25**
- Garlic Portobello** *creamy garlic Portobello mushrooms topped with Pecorino cheese, crusty bread.* **£6.25**
- Soup of the day** *Our chef's favourite soup of the day made from local ingredients, served with crusty bread.* **£4.25**
- Bread basket** *crusty bread slices served with home- made garlic butter, perfect for sharing.* **£4.25**

TO FINISH

See our dessert board with today's choice.

MENU ALE-CARTE

Mains *Every dish comes with your favourite **two sides!***

Rib Eye Steak *8oz of rib eye steak put it on the flames and cooked to your requirements.* **£17.55**

Surf & Turf *Combination of chargrilled 7oz sirloin steak and sautéed prawns with a great flavour!* **£17.55**

Lamb Fillet *Marinated with carefully selected spices to get perfect taste and texture, served with mint sauce.* **£17.55**

Rack of Lamb *Every chef's dream to cook! So juicy and tender, served with red wine sauce.* **£16.95**

Pork Tenderloin *perfectly cooked, mouth-watering Pork Tenderloin, served with mustard sauce.* **£15.95**

Chicken & Mushroom *So rich and delicious dish finished with fantastic Wild Mushroom Sauce.* **£14.25**

Lemon Chicken *Grilled Chicken Breast marinated with lemon juice, honey and mustard. So simple, so tasty!* **£13.95**

Honey Garlic Shrimp *Grilled King Prawns marinated with honey, garlic and fresh ginger served on the stick. Amazing!* **£13.95**

Sides

hand-cut chips ; sweet potato fries ; creamy mash ; sauté potatoes buttered baby carrots ; creamed leeks ; onion rings rocket & parmesan ; wilted spinach ; crushed new potatoes

Sauces **£1.50**

- Peppercorn sauce
- Red Wine sauce
- Wild Mushroom sauce
- Blue cheese sauce
- Creamy parsley sauce
- Garlic butter

Specials – *why not try our fantastic and delicious specials!*

Duck Breast – Seared duck breast, served pink with dauphinoise potato, wilted spinach & chantenay carrots finished with cranberry sauce. **£16.95**

Today's Fish – Crispy skin Salmon Supreme with creamy white wine sauce served with two sides of your choice. **£15.95**

Soup of the day – Tomato & Basil served with crusty bread. **£4.25**

Kopparberg Cider -Strawberry & Lime / mixed fruits. **£4.20**
Sweden original cider brand. Truly unique, fruity taste, rich in colour and refreshing down to the last drop 330ml glass bottle, 4% Vol.

Wine by the bottle- Mendoza Malbec 2015 **£19.25**
(Argentina, 14%) Intense red colour with violet of hues. Very good varietal expression. In the nose displays notes of plum, mature cherries and violets. In the mouth it is elegant and balanced

Wine by the bottle Domaine Viognier 2016 **£19.25**
(France, 12.5%) A tingly fresh grape variety. Pleasantly dry with a perfumed aromatic nose. Full of flavour. Produce of France- South

Wine by the bottle- Montado Tinto 2014 **£19.25**
(Portugal, 14%) ruby red in colour with aromas of chocolate, tobacco leaf and oak. The palate is fruit filled and very smooth

Prosecco Superiore Valdobbiadene DOCG (Italy, 11%) **£17.95**
Very high-quality wine from the finest Prosecco region. Pale straw in colour with greenish hues. Delicate, smooth and intensely fruity with a taste of green apple.

Di Maria Prosecco DOC 200ml glass bottle (Italy 11%) **£6.90**

Soft Drinks

<i>Coca Cola 330ml glass</i>	£2.50	<i>Spring Water 330ml glass</i>	£2.00
<i>Diet Coke 330ml glass</i>	£2.50	<i>Sparkling Water 330ml glass</i>	£2.00
<i>Fanta 330ml glass</i>	£2.50	<i>Orange Juice</i>	£2.00
<i>Sprite 330ml glass</i>	£2.50	<i>Apple Juice</i>	£2.00

Hot Drinks

<i>Espresso</i>	£2.00	<i>Double Espresso</i>	£2.50
<i>Americano</i>	£2.40	<i>Decaf Americano</i>	£2.40
<i>Cappuccino</i>	£2.50	<i>Latte</i>	£2.50
<i>Mocha</i>	£2.50	<i>Hot Chocolate with cream</i>	£2.50
<i>Pot of Yorkshire Tea</i>	£2.20	<i>Pot of Decaf Tea</i>	£2.20

Beers 330ml glass

<i>Peroni Alc Vol 5,1%</i>	£4.10
<i>Cobra Alc Vol 4,8%</i>	£4.10
<i>Stella Alc Vol 4,8%</i>	£3.80
<i>Bavaria Alc Free</i>	£3.40

Beers 500ml glass

<i>Zywiec alc vol 5,6%</i>	£4.70
<i>Tyskie Gronie Alc Vol 5,5%</i>	£4.70

Premium Gin, Spirits and Liqueurs 25cl

<i>Wyborowa Vodka 40%</i>	£3.50	<i>Jack Daniels 40%</i>	£3.50
<i>1831 Real Blue Gin 40%</i>	£3.50	<i>V*S Fine Cognac 40%</i>	£3.50
<i>Honey Bourbon 35%</i>	£3.50	<i>Saliza Amaretto 28%</i>	£3.20
<i>Baileys 17%</i>	£2.80	<i>Tia Maria 20%</i>	£2.80

White Wines

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Pinot Grigio (Australia 2017) DRY RIVER <i>Amazing New Pinot Grigio, soft tasty fruit & with gentle hints of almonds.</i>	£5.25	£5.95	£16.95
Sauvignon Blanc (Chile 2017) VISTA MAR <i>Crisp, fresh dry & zingy with light herbaceous flavours.</i>	£5.25	£5.95	£16.95
Chardonnay (Australia 2017) DRY RIVER <i>Light straw in colour, nose of peach, citrus and lemon aromas.</i>	£5.25	£5.95	£16.95

Red Wines

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Cabernet Sauvignon (Chile 2017) VISTA MAR <i>Great value full fruity & complex wine with style & character beyond its price.</i>	£5.25	£5.95	£16.95
Merlot (Chile 2017) VISTA MAR <i>Full round & soft. A delight for everyday drinking- on its own or with food.</i>	£5.25	£5.95	£16.95
Shiraz (Australia 2017) DRY RIVER <i>Lovely soft mellow Shiraz with gentle spicy flavours & soft warming aftertaste.</i>	£5.25	£5.95	£16.95

Rose

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Zinfandel Rose (Lodi Valley 2016) WILDWOOD <i>A full fruity, dry & flavoursome rose with loads of strawberry flavour. Medium sweet.</i>	£5.25	£5.95	£16.95