

# Wednesday to Friday Evening

3 Course Set Menu - Two for £69.90

## Starters

**Prawn, Crayfish & Smoked Salmon Salad**  
*With Marie Rose sauce*

**Homemade Chicken Liver Pâté**  
*Served with red onion chutney and bloomer toast*

**Crispy Deep Fried Brie v**  
*Served in a redcurrant and port jus*

**Soup Of The Day**

**Pan Fried Haloumi Cheese v**  
*With a sweet chilli dressing*

**Crème Of Garlic Mushrooms v**  
*Garlic Ciabatta topped with crème of garlic mushrooms and baked with a herb crust*

**Greek Salad**  
*Flavoured with oregano, fresh mint and balsamic & olive oil dressing*

## Main Course

*All our main dishes are served with side selections of vegetables, potatoes and hand cut chips*

**Rump Steak 12oz (340gm)**  
*Served with mushrooms, tomatoes and onion rings*

**Pork Steak Poivre 14oz (400gm)**  
*Cooked in a cracked peppercorn sauce and flamed with brandy*

**Sirloin Steak 12oz (340 grams) £6 supplement**  
*Served with mushrooms, tomatoes and onion rings*

**Farmhouse Mixed Grill 36oz (1000 grams) £8 supplement**  
*Only for the very hungry!!*

**Braised Lamb Shank**  
*In a rich redcurrant & mint gravy*

**Roast Duckling**  
*Half a roast duckling, served with a tangy orange and Grand Marnier sauce*

**Chicken, Brie & Pancetta**  
*French trimmed chicken breast stuffed with brie cheese, wrapped in smoked bacon & finished in a cream sauce*

**Chicken Diane**  
*French trimmed chicken breast coated in a creamy Onion and mushroom sauce flamed in brandy*

**Atlantic Cod & Prawn**  
*Cod loin finished in a cream of prawn and parsley sauce*

**Salmon Crème**  
*Baked salmon finished in a crème sauce with a cheese & herb topping*

**Mushroom Stroganoff v**  
*Served with Patna rice*

**Mediterranean Roasted Stuffed Pepper vg**  
*Filled with a mushroom rice, flavoured with a herbed tomato ragu*

## Desserts

**Choice From Our Dessert Menu**

or

**Cheese, Biscuits & A Glass Of Port**

**Steak Sauces - £2**  
*Peppercorn, Diane, Stilton*

# Saturday Evening

5 Course Set Menu - £46.95

## Starters

### Prawn, Crayfish & Smoked Salmon Salad

*With Marie Rose sauce*

### Homemade Chicken Liver Pâté

*Served with red onion chutney and bloomer toast*

### Crispy Deep Fried Brie v

*Served in a redcurrant and port jus*

### Soup Of The Day

### Pan Fried Haloumi Cheese v

*With a sweet chilli dressing*

### Crème Of Garlic Mushrooms v

*Garlic Ciabatta topped with crème of garlic mushrooms and baked with a herb crust*

### Asparagus Valentino

*Asparagus spears wrapped in smoked salmon, lightly coated in a crispy batter, served with a salad garnish & garlic mayonnaise*

## Intermediate

### Moët & Chandon Champagne Fruit Sorbet

## Main Course

*All our main dishes are served with side selections of vegetables, potatoes and hand cut chips*

### Scotch Sirloin Steak 12oz (340 grams)

*Served with mushrooms, tomatoes and onion rings*

### Scotch Ribeye Steak 12oz (340 grams)

*Served with mushrooms, tomatoes and onion rings*

### Pork Steak Poivre 14oz (400gm)

*Cooked in a cracked peppercorn sauce and flamed with brandy*

### Braised Lamb Shank

*In a rich redcurrant & mint gravy*

### Salmon & King Prawns

*Salmon fillet cooked in a creamy white sauce finished with king prawns and baked in a cheese and herb crumb*

### Grilled Fish Of The Day - limited availability

### Roast Duckling

*Half a roast duckling, served with a tangy orange and Grand Marnier sauce*

### Chicken, Brie & Pancetta

*French trimmed chicken breast stuffed with brie cheese, wrapped in smoked bacon & finished in a cream sauce*

### Chicken Diane

*A plump chicken breast coated in a creamy onion and mushroom sauce flamed in brandy*

### Mushroom Stroganoff v

*Served with Patna rice*

### Mediterranean Roasted Stuffed Pepper vg

*Spicy tomato rice filling flavoured with fresh herbs, spinach and chillies*

## Desserts

**Choice From Our Dessert Menu, or**

**Cheese, Biscuits & A Glass Of Port**

## To Finish

**Coffee & Cream**

**Steak Sauces**  
Peppercorn, Diane, Stilton