

Wednesday to Friday Evening

3 Course Set Menu - Two for £69.90

Starters

Venus Sweet Chilli Seafood Salad

Seafood medley with a home made sweet chilli dressing

Homemade Chicken Liver Pâté

Served with red onion chutney and bloomer toast

Beer Battered Cod Goujons

Served with a home made Tartar Sauce

Soup Of The Day

Pan Fried Haloumi Cheese v

Served with a sweet redcurrant and port dressing

Crème Of Garlic Mushrooms v

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

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

Duck Legs Confit

Two slow roasted duck legs finished in a tangy orange and Grand Marnier sauce

Chefs Special Dish of the Day

Chicken Diane

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

Fish Dish of the Day

Salmon Alexandra

Salmon fillet cooked in a creamy white sauce finished with prawns and asparagus, baked with a cheese & herb crumb

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