Friday Evening

3 Course Set Menu - Two for £74.90

Starters

Prawn, Crayfish & Smoked Salmon Salad

Served with Marie Rose sauce

Homemade Chicken Liver Pâté

Served with red onion chutney and bloomer toast

Crispy Deep Fried Brie

Served with a red currant and port jus

Soup Of The Day

Homemade Fishcake Of The Day

Served 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 and served with a salad garnish & garlic mayonnaise

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

Sirloin Steak 12oz (340 grams) £7 supplement

Served with mushrooms, tomatoes and onion rings

Pork Steak Poivre 13oz (380gm)

Cooked in a cracked peppercorn sauce and flamed with brandy

Farmhouse Mixed Grill 360z (1000 grams) £9 supplement

Only for the very hungry!!

Roast Duckling

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

Mediterranean Chicken

French trimmed chicken breast stuffed with Feta cheese, spinach & wrapped with smoked bacon, finished in a tomato and red pepper sauce

Chicken Diane

French trimmed chicken breast coated in a creamy onion & mushroom sauce flamed in brandy

Braised Lamb Shank

In a rich redcurrant & mint gravy

Salmon Alexandra

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

Grilled Fish Of The Day

Mediterranean Roasted Stuffed Pepper vg

Filled with a mushroom rice, flavoured with a herbed tomato ragu

Mushroom Stroganoff v

Mushrooms cooked in a creamy sauce flavoured with brandy & paprika and served with Patna rice

Desserts

Choice From Our Dessert Menu, or Cheese, Biscuits & A Glass Of Port