

# Dinner

## Starters

(V) Watercress & Potato Soup Topped with Crème Fraiche  
£5.65

(V) Chefs Freshly Prepared Soup of the Day  
Made daily, ask server for details  
£5.65

Terrine of Chicken Liver Pate  
Served with sweet onion chutney and oatcakes  
£5.65

Gravadlax of Salmon  
Served with brown bread and a dill mustard dressing  
£7.40

Thai Fishcake  
Served with pak choi and a ginger, garlic  
Sorrel and Soy Sauce  
£6.65

(V) Portobello Mushrooms  
Stuffed with blue cheese and peppers  
£7.10

Asparagus Wrapped in Parma Ham  
Served with poached egg and hollandaise sauce  
£7.10

(V) Bruchetta  
Garlic bread topped with olive oil, chopped fresh tomatoes,  
red onion & basil  
£5.65

*If you would like any of the above starters as a main course,  
please ask your server*



## From the Grill

All Steaks served with a roasted plum tomato,  
Char-grilled courgette and French fries

Rib Eye Steak 7oz     £16.85  
Sirloin Steak 7oz     £19.35



## Sauces £2.00 Each

Mushroom & blue cheese    Garlic & red pepper  
Rich Red Wine    Black peppercorn    Café Au Lait

## Main Courses

Pan Fried Calves Liver  
Served with bacon, creamy mash & onion Jus  
£15.60

Salmon & Spinach Tagliatelle  
Bound with creamy white wine and dill sauce  
£12.75

Pot Roasted Corn Fed Chicken Supreme  
Served with spring onion mash, root vegetables  
and chive butter sauce  
£14.25

Catch of the Day  
Please ask your server for details  
£15.35

Rump of Lamb  
Marinated in garlic & rosemary served with ratatouille,  
fondant potato & red wine jus  
£16.30

Pan Fried Breast of Greshingham Duck  
Served with roasted new potatoes, olives,  
tomatoes & finished with pesto  
£16.30

Seared Supreme of Cod  
Served with sauté potatoes & creamed Savoy cabbage  
£14.85

Fillet of Pork  
Wrapped in sage leaves, Parma ham served with pickled  
cabbage, mustard mash & thyme jus  
£15.30

(V) Warm Goat Cheese Tart  
Served with roasted tomatoes and Swiss chard  
£13.30



## Side Orders £3.50 Each

Mixed salad	Caesar salad
Garlic mushrooms	Sautéed mushrooms
Garlic bread	French fries
Onion rings	Green beans
Boiled new potatoes	Rocket salad

*If you have any special requests or dietary requirements, please do not hesitate to let us know*