

SPECIALS

Starters

Warm Halloumi Salad – Warm halloumi served over a bed of iceberg lettuce with sweet chilli Sauce - £8

Garlic Mushrooms – Mushrooms in herby garlic butter with toasted bread - £8.50

Port & Brandy Chicken Liver Pate – Smooth pate of chicken liver with port & brandy served with toasted bread & chutney - £8

Pan Seared Pigeon Breast – Served over a salad with candied walnuts & green tomato chutney - £8

Grilled Goats Cheese Salad – Served over a green salad with toasted pine nuts and beetroot - £8.50

<u>Mains</u>

Fillet Steak – Cooked to your liking & served with mushrooms, grilled tomato, rosemary glazed baby potatoes & a french dressed salad bowl - £28

Slow Braised Lamb Shank – Served in a rich mint jus with creamy mash potatoes & seasonal vegetables - £21

Cottage Pie – Beef mince in a rich gravy topped with creamy mash potatoes & grated cheddar with seasonal vegetables - £17

Pan Fried Fillet of Sea Bass – Served in a lemon, garlic & chive butter with crushed new potatoes & tenderstem broccoli - £17

Pot Roasted Pheasant Breast – Pot roasted pheasant in a creamy mushroom & smoked bacon gravy with sauteed potatoes & seasonal vegetables - £17

Prawn & Mussel Spaghetti – Prawns & mussels in a lemon, garlic & tomato ragu - £17

Lambs Liver & Bacon – Served in a rich onion gravy with colcannon and seasonal vegetables - £17

Butternut Squash & Roquefort Spaghetti – Spaghetti in a creamy blue cheese sauce with butternut squash & baby spinach - £16

