

Starters

Homemade Soup of the Day £4.95

Served with roll and butter

Garlic Mushroom Casserole £5.95

Button mushrooms and spinach pan fried in garlic butter, finished with cream and served in a filo pastry basket

Paté of the Day £5.50

Served with mixed leaves, red onion marmalade and crisp breads

Crispy Hoi Sin Duck £6.95

Crispy shredded duck served with hoi sin, steamed pancakes, spring onion and cucumber

Prawn Cocktail £5.95

Icelandic prawns on shredded iceberg lettuce topped with Marie-Rose sauce, served with brown bread and butter

Somerset Brie and Blueberry Tart (v) £5.95

Served with balsamic dressed salad leaves

Cod, Prawn and Chorizo Croquettes (2) £6.50 or (3) £7.95

Deep fried and served with salad leaves and a salsa dip

Chilli & Mango Prawns £6.75

King Prawns with a chilli and mango filling, lightly crumbed and deep fried, served with salad and sweet chilli dip

STARTERS

Mains

10oz Gammon Steak £10.95

Served with pineapple rings or fried egg, chips, peas and salad garnish

Hawaiian Gammon £11.95

Topped with pineapple & cheese and grilled until golden

Steak & Ale Pie £11.95

*Chunks of prime steak slowly cooked in ale & encased in short crust pastry.
Served with chunky chips or potatoes, vegetables & rich gravy*

Minted Lamb Suet Pudding £11.95

Tender pieces of lamb slowly braised in minted gravy & encased in suet pastry. Served with potatoes, vegetables and minted gravy

Chicken Curry £10.95

Served with rice or chips, naan bread and onion Bhajis

Southern Fried Chicken, BBQ Ribs & Prawn Twisters £13.95

Served with chunky chips, salad and coleslaw

Prawn Medley £13.95

Medley of breaded and battered prawns, deep fried and served with salad and chips and a selection dips

Honey & Mustard Salmon Salad £11.95

Served with coleslaw and new potatoes

Steak, Onion & Sweet Chilli Salad £13.95

Strips of sirloin, pan fried with onion and sticky sweet chilli sauce, set on mixed leaves and served with coleslaw and new potatoes

STEAKS

10oz Rump Steak £15.95

10oz Cajun Spiced Rump Steak £16.50

8oz Sirloin Steak £16.95

*Cooked to your liking and served with a Balsamic roasted cherry tomatoes,
beer battered onion rings, chunky chips and mixed leaves*

Why not add a sauce to your steak?

E	<i>Black Pepper Sauce</i>	<i>£2.50</i>	<i>Garlic & Cream Sauce</i>	<i>£2.50</i>	<i>Stilton & Brandy Sauce</i>	<i>£2.50</i>
X	<i>Chips</i>	<i>£2.25</i>	<i>Cheesy Chips</i>	<i>£2.50</i>	<i>Dauphinoise Potatoes</i>	<i>£2.25</i>
T	<i>Crispy Nacho Bites</i>	<i>£2.75</i>	<i>Garlic Bread</i>	<i>£2.25</i>	<i>Cheesy Garlic Bread</i>	<i>£2.50</i>
R	<i>Onion Rings</i>	<i>£2.25</i>	<i>Mushrooms</i>	<i>£2.25</i>	<i>Side Salad</i>	<i>£2.25</i>
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MAINS

Chefs Specials

STARTERS

Salt & Pepper Battered Squid £6.95

Deep fried and served with salad leaves and a lemon & cracked black pepper mayo

Ham Hock, Pea & Parsley Terrine £6.75

Served with salad leaves, ploughman's chutney and crisp breads

Goats Cheese, Prosciutto & Fig Filo Basket £6.75

Filo pastry basket filled with rocket leaves, fig & honey chutney, prosciutto and goats cheese and baked

MAINS

Rack of Lamb £17.95

Pan fried and cooked pink, set on bubble & squeak, served with wilted spinach, honey toast parsnips and a red wine jus

Supreme of Chicken £13.95

Marinated in garlic and lemon, pan fried and served with rice, garlic ginger & chilli sauce, and salt & chilli chips

Venison & Pheasant Casserole £13.95

Tender pieces of venison and pheasant braised in red wine with carrots, celery & leeks, served with a sage and onion scone

Half Roast Duck £16.95

Roasted in honey and soy sauce, served with soft noodles and beansprouts and finished with a hoi sin, honey and orange glaze

Sea Bass Fillet £15.95

Pan fried in olive oil with red peppers, chorizo sausage and cherry tomatoes, finished with a green pesto dressing and crispy prosciutto

Halibut Steak £16.95

*Simply poached in white wine and topped with panciotti pasta filled with scallops and prawns,
finished with a brown shrimp, lemon and cream sauce*

Served with rustic chips or potatoes of the day and a selection of fresh vegetables

'Please ask if you would like our vegetarian/vegan menu or for any other special dietary requirements'

CHEF'S SPECIALS