

Starters

CHEF'S HOMEMADE SOUP..... 5.50
(SOUP OF THE DAY SERVED WITH WARM BREAD ROLL AND BUTTER) (V)

CHICKEN SHASHLIK..... 8.50
(TANDOORI CHICKEN BREAST STRIPS ON CONFIT OF ONIONS & PEPPERS; WEDGE OF NANN FINISHED WITH MINT YOGHURT DRESSING)

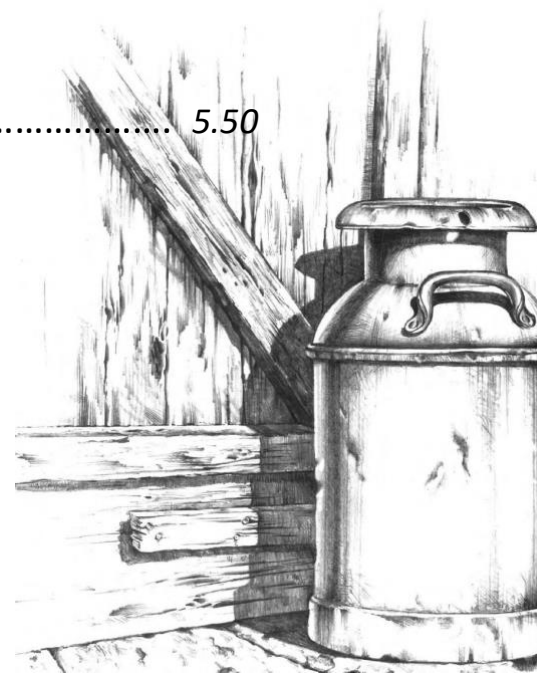
HAM HOCK TERRINE..... 7.50
(SERVED WITH PICALILLI AND TOASTED CROUTE)

BREADED BRIE BON BONS..... 6.50
(SERVED ON A PEACH CHILLI CHUTNEY AND APPLE CRISP) (V)

SMOKED SALMON & CRAYFISH SALAD..... 7.50
(SERVED WITH LEMON PEARLS) & BABY CAPERS

ANTI PASTI..... 8.50
(SERVED WITH A WARM BREAD ROLL)

OPERA STYLE MELON..... 5.50
(SERVED WITH FOREST FRUITS & COULIS) (VG, V)



Main Courses

POACHED SALMON..... 17.50
(SERVED WITH CRUSHED NEW POTATOES, SEASONAL VEGETABLES & HOLLANDAISE SAUCE)

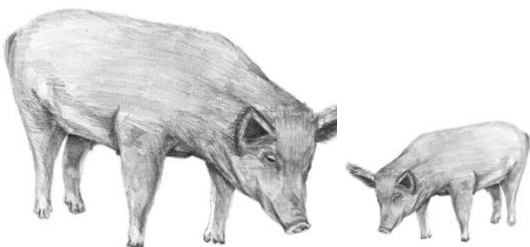
BREADED SLOW ROASTED PORK BELLY..... 19.50
(SERVED WITH MUSTARD MASH, SEASONAL VEGETABLES & FINISHED WITH MUSHROOM GLAYVA SAUCE)

LAMB TUMBLER 21.00
(SLOW ROASTED LAMB SHOULDER SHREDDED, INFUSED WITH SUCCULENT FLAVOURS AND ROLLED IN PUFF PASTRY, SET WITH BUBBLE 'N' SQUEAK & VEGETABLE PUREE, FINISHED WITH MINT JUS)

WOODMAN'S CHICKEN..... 18.50
(SPICY BBQ COATED CHICKEN BREAST WITH BACON AND TOPPED WITH SOMERSET CHEDDAR WITH CHUNKY CHIPS & SALAD)

8OZ RUMP BURGER..... 17.50
(SERVED IN A BRIOCHE BUN WITH BACON, CHEESE AND SALAD & CHUNKY CHIPS)

BEER BATTERED HADDOCK..... 17.50
(SERVED WITH CHUNKY CHIPS & PEAS)



BEEF BOURGUIGNON 17.50
(SERVED WITH HORSE RADISH MASHED POTATO, WARM BREAD ROLL & BUTTER)

10OZ RIBEYE STEAK GARNI 24.50
(SERVED WITH CHUNKY CHIPS, SEASONAL SALAD & GRILL GARNISH)

PAN SEARED DUCK SUPREME..... 21.00
(SERVED WITH CRUSHED NEW POTATOES, PUREE & SEASONAL VEGETABLES, FINISHED WITH A RED WINE JUS)

BEEF LASAGNE 17.50
(SERVED WITH A DRESSED SEASONAL SALAD, GARLIC BREAD & CHUNKY CHIPS)

SIDES

GARLIC BREAD3.50

ONION RINGS3.50

SEASONAL VEGETABLES.....4.95

CHIPS3.95

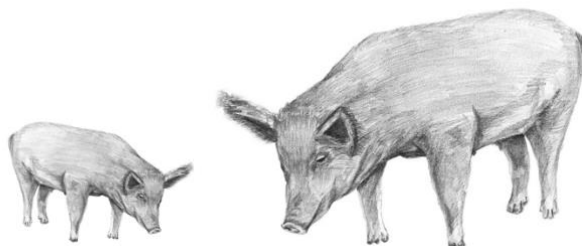
SWEET POTATO FRIES4.75

NEW POTATOES4.25

PEPPERCORN SAUCE4.25

DIANE SAUCE4.25

STILTON SAUCE4.25



Vegetarian Dishes

GNOCCHI..... 17.50
(TOSSED WITH ROASTED VEGETABLES, SPINICH & TOMATO PESTO SAUCE) (VG, V, GF)

VEGETABLE SUET ROULADE..... 17.50
(MEDLEY OF STEAMED VEGETABLES IN VEGETABLE SUET SET ON NEW POTATOES, SIDE SALAD AND FINISHED WITH A TOMATO & BASIL DRESSING) (VG, V)

VEGETABLE LASAGNE..... 17.50
(SERVED WITH SEASONAL SALAD & GARLIC BREAD) (V)

VEGETABLE BALTI..... 17.50
(SERVED WITH BASMATI RICE, NANN BREAD & POPPADUM) (VG, V)

VEGGIE BURGER..... 17.50
(SERVED ON BRIOCHE BEETROOT BUN WITH SALAD & SWEET POTATO FRIES & ONION RINGS)

ALL THE ABOVE DISHED CAN BE SERVED AS VEGAN



Desserts

VANILLA CHEESECAKE 6.00

(SERVED WITH STRAWBERRY & CHOCOLATE) (GF)

LEMON GATEAU 6.00

(SERVED WITH FOREST FRUITS & COULIS)

WHITE CHOCOLATE ÉCLAIR..... 6.00

TRIO OF DESSERTS..... 7.50

FRESH FRUIT SALAD..... 6.00

(GF, VG, V)

STICKY TOFFEE PUDDING..... 6.00

(SERVED WITH VANILLA POD ICECREAM)

CHOCOLATE FUDGE GATEAU..... 6.00

(SERVED WITH CHANTILLY CREAM)

