

**MONDAY
15TH APRIL
2012**



Welcome

PRIX FIXE MENU

Served Monday - Saturday: 12noon - 2pm plus Monday - Thursday: 6pm & 6.30pm sittings
THIS MENU CANNOT BE USED IN CONJUNCTION WITH EARLY DINERS MEMBERSHIP

Starters

HOMEMADE CREAM OF MUSHROOM SOUP

A creamy soup of button mushrooms cooked in a beurre blanc, finished sea salt flakes, accompanied with freshly baked ciabatta.

TIGER PRAWNS

4 (£4 supplement) **6** (£6 supplement) or **8** (£8 supplement)

These monsters are done one of two ways. You choose:

1. With garlic butter or 2. Deep fried in batter with sweet Thai chilli dip.

SMOKED MACKEREL

A smoked mackerel fillet served warm on toast and finished with a tomato and garlic sauce.

DEEP FRIED WHITEBAIT

Whitebait deep fried and dusted with paprika, accompanied with homemade tartare sauce, lemon and dressed mixed leaves.

TRADITIONAL PRAWN COCKTAIL

Atlantic prawns served in a homemade Marie Rose sauce with dressed mixed leaves and a wedge of lemon to squeeze.

CHINESE PORK BELLY SALAD

Crispy pork belly marinated in Chinese five spice and served on a dressed mixed salad.

WARM FRENCH BAKED CAMEMBERT (£1.00 supplement)

Half a French camembert baked in its container topped with rosemary and olive oil, accompanied with rustic croutes and mixed leaves.

MUSHROOM STILTON RAREBIT

A field mushroom stuffed with a stilton rarebit mix, baked in the oven and served on a dressed salad base.

Main Courses

OUR FAMOUS LAMB POT ROAST

(£2.00 supplement)

Quarter of a shoulder of locally reared spring lamb braised for yonks in a rich brown sauce ("melts in yer gob!", Says Richard). Our signature dish.

DEEP FRIED HADDOCK

Fresh haddock deep fried in our own crisp batter, served with fresh salad leaves and lemon to squeeze.

BARNSELY LAMB CHOP (C)

Thick double lamb chop grilled to your liking, served with roasted root vegetables and a rich lamb and mint sauce.

STUFFED YELLOW FIN SOLE (C)

Yellow fin sole stuffed with smoked haddock and spinach and laced with a prawn and sliced mushroom sauce.

PAN FRIED FILLET MEDALLIONS (C) (£2.00 SUPPLEMENT)

Two medallions of fillet steak pan fried pink and finished with a cracked black peppercorn sauce and a timbale of braised rice.

STUFFED CHICKEN (C)(VH)

Fresh chicken breast stuffed with French brie, basil and sun dried tomatoes on a rich tomato and garlic sauce served with rocket and parmesan salad.

PLAICE FRITTE

Two fresh plaice fillets breaded and deep fried, served with fresh tartar sauce.

WALNUT & MUSHROOM HOT POT

A walnut and mushroom hot pot served accompanied with sauteed mushrooms and a red wine and vegetarian gravy.

ALL MAIN COURSES ARE ACCOMPANIED WITH HOMEMADE CHIPS, POTATOES OF THE DAY AND STEAMED FRESH VEGETABLES.

(C) - coeliac (VH) - very healthy (WF) - wheat free

Desserts

FRUITS OF THE FOREST DELICE

A forest fruits mousse resting on a sponge base topped with a forest fruits compote and served with a jug of pouring cream.

HOMEMADE APPLE AND CRANBERRY OAT CRUMBLE

Fresh steamed apples mixed with cranberries, topped with an oaty crumble, accompanied with a rich vanilla custard.

STICKY TOFFEE PUDDING

A sticky toffee sponge topped with a butterscotch sauce and served with lashings of hot vanilla custard.

BANOFFEE PIE CHEESECAKE

A fresh vanilla cheesecake topped with homemade toffee and sliced bananas, served with a caramelised sugar topping and a scoop of vanilla ice cream.

FRESH STRAWBERRY MERINGUE

A homemade strawberry meringue nest topped with fresh strawberries and whipped double cream, finished with fruit coulis.

SELECTION OF ICE CREAMS (C)

Choose any 2 from the following delicious homemade ice creams: Vanilla Pod, Holistic Honey, Pink Grapefruit, Strawberry, Tiramisu, Passion Fruit and Peanut Butter. Served on a base of homemade praline, accompanied with fruit coulis and hot chocolate sauce.

SELECTION FROM THE CHEESEBOARD

Choose 3 cheeses from our cheeseboard. Served with biscuits and chutney.

2 Courses

(Main plus Starter or Dessert)

£13.95

3 Courses

£15.95

Wines of the Week

White: Gavi DOCG, Castellari Bergaglio - Italy

A high quality Italian classic, delicate and crisp with gentle floral characters. Delicious with or without food.

125ml: **£5.00** 175ml: **£5.30** 250ml: **£6.60** Bottle: **£19.95**

Red: Rioja Tinto, Don Placero - Spain

Charming cherry and bramble fruits backed nicely by a touch of spice and vanilla. Well balanced.

125ml: **£3.65** 175ml: **£3.95** 250ml: **£5.30** Bottle: **£14.95**

Rose: Cougars Moon White Zinfandel - USA

This pleasantly off-dry wine is dominated by raspberries and red currants with a hint of peach.

125ml: **£3.95** 175ml: **£4.30** 250ml: **£5.50** Bottle: **£15.50**

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW WHEN ORDERING

Butty Board & Ploughman's

Our Butties are served on white tiger bread or seeded brown bread which you choose, we then hand carve the bread in half with a salad on one side (unless served with gravy) and the filling of your choice on the other.

Our ploughman's are served with fresh mixed salad, pickled silverskin onions, Branston pickle, pickled gherkins and a chunk of tiger bread.

ROAST SIRLOIN OF BEEF SANDWICH (PINK)	£7.95	PLOUGHMAN'S	£9.95
ROAST TURKEY & CRANBERRY SANDWICH	£6.95	PLOUGHMAN'S	£8.95
WARM GRILLED CHICKEN BREAST & GARLIC MAYO SANDWICH	£6.95	PLOUGHMAN'S	£8.95
BACON & MELTED STILTON SANDWICH	£6.95	PLOUGHMAN'S	£8.95
GRILLED BRIE & CRANBERRY (V) SANDWICH	£6.50	PLOUGHMAN'S	£8.50
ROAST PEPPERS WITH GRILLED CHEDDAR & MOZZARELLA SANDWICH	£6.50	PLOUGHMAN'S	£8.50
PRAWN MARIE ROSE SANDWICH	£7.95	PLOUGHMAN'S	£9.95
ROAST BEEF & STILTON SANDWICH	£7.95	PLOUGHMAN'S	£9.95
SMOKED BACON & BRIE SANDWICH	£6.95	PLOUGHMAN'S	£8.95
GARLIC MUSHROOMS & GOATS CHEESE SANDWICH	£6.50	PLOUGHMAN'S	£8.95
HOT PORK AND STUFFING SANDWICH	£6.95		

Why not try our delicious chips.

A BUCKET OF HOMEMADE FRESH GARLIC CHIPS £2.95

A FRYING PAN OF HOMEMADE FRESH CHIPS 'N' CHEESE £3.50

A BUCKET OF HOMEMADE FRESH CHIPS £2.85

A FRYING PAN OF HOMEMADE FRESH CHIPS & STILTON £3.50

ALL OUR CHIPS ARE FRESH CUT EVERY DAY

Served: Monday - Saturday

12.00 noon - 2.30pm