

SPRING – SUMMER MENU 2010

Carvery

Monday-Friday	12 - 3pm	£5.95
Saturday	12 - 9pm	£7.95
Sundays	12 - 6pm	£7.95

All menu items are served as stated.

Please be aware that items may contain nuts or their derivatives.

Though every care has been taken, fish dishes may still contain bones.

Daytime Menu Served 11.30 - 5.30pm Only

Cold Sandwiches, served with Crisps

Tuna Crunch	£3.95
Cheese, Tomato & Chutney ^(v)	£4.50
Ham Salad	£4.75
Turkey & Cranberry	£4.75
Shetland Crab	£5.50
Prawn Marie-Rose	£5.50

Hot Sandwiches, served with Chips

Steak & Onion	£5.95
Hot Roast of the Day Sandwich	£5.50
Fillet of Fish & Tartare sauce	£4.95
Ham and Cheese Melt	£4.95
Toasted BLT	£4.95
Cajun Chicken Melt	£4.95
Tuna & Cheese Melt	£4.95
Sun dried Tomato with Pesto Mediterranean	£4.50
Vegetables and Brie ^(v)	£4.50

Wraps served with Salad

Cajun Chicken	£4.95
Spicy Mexican Beef	£5.95
Char-grilled vegetables with Mozzarella & Basil Pesto ^(v)	£4.75

Jacket Potatoes served with Salad

Chicken Tikka	£4.95
Leek and Pancetta	£4.95
Tuna Mayonnaise	£4.95
Texan Chilli	£4.95
Smoked Salmon & Sour Cream	£4.95

Starters

Soup of the Day served with Warmed Bread	£3.25
Chicken Tikka Skewers with Cucumber & Mint Yoghurt	£4.50
Thai Crab Cakes with Sweet Chilli Dip	£4.95
Goats Cheese Bruschetta ^(v)	£3.95
Garlic King Prawns	£5.95
Stilton Peppercorn Mushrooms ^(v)	£3.95
Chef's Pâté of the Day	£3.95
Mezze Plate: Crudités, Olives, Toasted Crostinis & Dips (to share)	£6.25

Children's Menu

Sausage & Mash, with Beans or Peas	£4.95
Fish Goujons & Chips, with Beans or Peas	£4.95
Chicken Goujons & Chips, with Beans or Peas	£4.95
Tomato Pasta with Garlic Bread ^(v)	£4.95
Children's Carvery	£4.95
Scampi & Chips with Beans or Peas	£4.95

Pastas

	Small	Large
Carbonara	£4.25	£7.25
Arabiatta ^(v)	£4.25	£7.25
Chicken and Sweet Pea Pasta Bake	£4.25	£7.25
Tomato & Basil ^(v)	£4.25	£7.25

From the Grill

10 oz* Aberdeen Angus Sirloin	£14.95
12 oz* Aberdeen Angus Rib Eye	£15.95
8 oz* Aberdeen Angus Fillet	£19.95

All of the Steaks are served with Grilled Onion, Tomato, Mushrooms, Chips & Peas.

Steak Dianne/Peppercorn/Garlic Mushroom sauce	£1.95
12 oz* Gammon Steak served with Chips, Peas and Grilled Tomato and a Fried Egg or Pineapple Ring	£9.95
9 oz* Aberdeen Angus Burger served with Chips and Salad	£10.45

* Uncooked weight

Main Courses

Blackened Texas Chilli Beef topped with mixed Onions and Cheese finished with Sour Cream and served with Rice	£10.95
Chicken Breast stuffed with Brie and wrapped in Bacon with Dijon Sauce	£11.95
Fillet of Beef Stroganoff served on a bed of Wild Rice	£11.50
Lemon and Thyme Chicken Breast with Sautéed Mushrooms & Seasonal Vegetables	£11.50
Fajitas with Tortillas, Sour Cream, Cheese & Salsa Choose from:	
Chicken	£11.95
Beef	£12.95
King Prawns	£13.95
Mediterranean Vegetables^(v)	£8.95
Chef's own Chicken Tikka Massala served with a Timbale of Pilau Rice	£10.50
Pork Loin stuffed with Apricots and served with a Sweet Cider and Thyme Jus.	£12.50
Oven Roasted Salmon Fillet sat on Baby Leek, Crushed Potatoes and Confit of Tomato served with Seasonal Vegetables	£11.95
Pan Fried Sea bass on a Crab and Prawn Risotto Topped with a Fresh Bruschetta	£13.95
Seafood Linguini finished with a Lemon and Dill Butter	£10.95
Crispy Belly Pork with a Spiced Chilli and Apple Salad served with new Potatoes and a Crusty Roll	£10.95
Crab and Prawn Salad with a Marie Rose Sauce and served with new Potatoes and a Crusty Roll	£12.50
Goats Cheese and Red Onion Tartlet^(v) with Sun Dried Tomato Pesto Dressing, Rocket Salad and Warm Herb Potatoes	£8.95
Vegetable Lasagne^(v) made to order: layers of seasonal roasted Vegetables, Pasta and Béchamel Sauce topped with Cheese with Side Salad and Garlic Ciabatta	£7.95

Classic Dishes

Traditional Fish and Chips with Mushy Peas	£8.75
Wholetail Scampi and Chips	£9.25
Cumberland Sausage with Bubble and Squeak & Gravy	£8.25
Steak and Ale Pie with Chips or Vegetables & Potatoes	£8.95
Lamb's Liver and Bacon Casserole with Vegetables & Potatoes	£8.25
Hand Carved Ham with Egg & Chips	£7.95

Side Dishes

Onion Rings	£2.45
Chips	£1.95
House Mashed Potato	£2.25
Market Vegetables & New Potatoes	£2.65
Coleslaw	£1.50
Garlic Mushrooms	£2.50
Side Salad	£2.75
Garlic Bread	£1.95
Garlic Bread with Cheese	£2.15

Desserts

Please see blackboards for today's delicious dessert choices...

Beverages

Pot of Tea	£1.60
Ringtons Infuser Herbal & Fruit Teas (Served in our special tea infusers.)	£1.75
Classic 1907 Blend	
Black Tea Orange Spice	
Ginger Green Tea	
Mint Tea	
Organic Snowflower	
Earl Grey	
Strawberries & Cream	
Coffee	£1.50
Cappuccino	£2.25
Café Latte	£2.25
Espresso	£1.60
Americano	£1.75
Hot Chocolate	£2.25
Mocha	£2.35
Liqueur Coffee	£3.75

Wine List

Wine of the Week

£ 9.50

Please ask for details of this week's offer.

White Wine

Pierre Javert Dry White & Medium White		£10.95
Vin de Pays des cotes de Gasconge	175ml	£2.85
A clean, fresh, dry white with the irresistible, floral style associated with Gascony.	250ml	£3.90
A delightful marriage of Sauvignon Blanc and Colombard.		
Piesporter Michelsberg		£11.20
Prinz Rupprecht – Mosel – Germany	175ml	£2.85
A light, crisp, elegant white wine with a pleasing fruity acidity.	250ml	£3.90
Zarapito Chenin Blanc	£10.95	
Torrontes San Juan – Argentina	175ml	£2.85
A very light and fresh wine with an aromatic nose and ripe, fruit salad palate.	250ml	£3.90
Moondarra Semillon Chardonnay		£12.75
South East Australia	175ml	£3.20
A great combination of the lemony Semillon and appley Chardonnay give a clean, crisp, lightly oaked wine.	250ml	£4.50
Concha y Toro Sunrise Savignon Blanc		£13.20
Chile	175ml	£3.45
Pure Savignon flavours jump out of the glass giving a refreshing mouthful of grassy fruit, clean and long lasting.	250ml	£4.50
Trulli Pinot Grigio		£14.70
Veneto – Italy	175ml	£3.75
Flowery Young aroma with a hint of spice. Dry and crisp with good fruit.	250ml	£4.95
Giesen Sauvignon Blanc		£19.95
Marlborough – New Zealand		
Distinctive blend of intense tropical fruit, vibrant citrus and dried herb aroma and flavours with a crisp refreshing acidity.		
Chablis Ropiteau		£26.10
Burgundy		
Ripe apples and brioche flavours elegantly dry with delicate, mineral notes.		

Red Wine

Pierre Javert Red		£11.00
Vin de pays d'Oc – France	175ml	£2.90
Deliciously soft, Mediterranean red.	250ml	£3.95
A healthy percentage of Merlot and Syrah to add intense currently fruit flavours.		
Moondarra Shiraz		£13.25
South East Australia	175ml	£3.35
A rich, spicy mouthful of ripe plums and bramble fruits – soft, rich and warm in style and finish.	250ml	£4.50
Sunrise 'Concha y Toro' Merlot		£13.25
Chile	175ml	£3.35
This Merlot is a ruby red wine with violet hues and aromas of cherry, pepper and a soft touch of cacao.	250ml	£4.50
Zarapito Malbec Bonarda		£11.00
San Juan – Argentina	175ml	£2.90
The rich fruit of the Malbec combines perfectly with the spice of the Bonarda.	250ml	£3.95
Alcorta Rioja Crianza		£15.95
Spain	175ml	£3.95
Ruby red colour, sweet cherry aromas with vanilla oaky flavours, light, smooth, velvety texture.	250ml	£5.50
Firefly Merlot		£14.95
Australia		
A full bodied, rounded red wine, with fruit flavours of raspberry, cherry and ripe plum, balanced with caramel and vanillin oak characters.		
Morgan Domaine de le Romaine		£24.45
Beaujolais		
Aromas of iris, violet & rose.		
Great finesse and balance with a silky elegant finish.		

Rosé Wine

Gallo Family Vineyards White Zinfandel

California

Medium bodied with a velvety finish.

Blueberry and cherry flavours, with a hint of liquor

£13.15
175ml £3.10
250ml £4.45

Pinot Grigio Blush Sartori

Veneto – Italy

Crisp, clean summer fruit flavours on the palate and a style that sits slightly on the sweeter side of off-dry

£14.95

Sparkling Wine & Champagne

Veuve St Vincent Demi-Sec

France

A Classic French sparkling wine with elegant medium sweet flavour and long attractive aftertaste

£16.95

Oliver & Greg's Cava

Spain

Fruity Spanish sparkling clear Cava

£16.95
mini £4.25

Freixenet Rosé

Spain

Pink, bubbly Spanish Cava

£16.95
mini £4.25

Duc de Roucher Brut

France

Delicate fruit and soft acidity make this a Champagne appealing to all palates.

£29.50

Moët et Chandon Brut Imperial

France

Moët et Chandon is the brand leader in Champagne. The non-vintage is dry and elegant with a good strong mousse.

£39.50

Veuve Clicquot Ponsardin Brut

£42.50