

SAMPLE MENU

PRE-STARTERS		MAINS	
Fresh Baked Bread marinated olives, olive oil and balsamic	£4.95	Roast Breast of Chicken with a mushroom and brandy sauce	£15.95
Fresh Baked Bread with olive oil and balsamic	£2.75	Thick Cut Fillet of *Skrei Cod gently grilled	
STARTERS **		shellfish, dill cream sauce	£21.25
Leek and Potato Soup with fresh bread	£5.75	Medallions of Pork Fillet topped with sautéed mushrooms and mozzarella with	
Beef Spring Roll, beef fillet and stir fried		a red wine sauce	£16.75
vegetables baked in filo pastry with hoi sin sauce	£8.50	Grilled Fillet of Salmon trout topped with pesto served with asparagus and a chive sauce	£16.95
Salmon, Haddock and Cod Fishcakes on a warm green lentils with a light curry sauce	£6.95	Medallions of Beef fillet, 'Diane style' sauteed with onions, mushrooms, garlic and herbs	
Cajun Beef, Smoked Bacon, King Prawn and Parma Ham Salad with garlic mayo,		finished with Dijon mustard, brandy and cream	£23.95
stilton, croutons and balsamic dressing	£8.95	Monkfish and King Prawns, marinated in olive oil, chilli, ginger, garlic and dill, served	
Chicken Liver Pate with red onion chutney and toast	£6.50	en brochette with turmeric rice and a dill sauce	£19.95
Pork Terrine wrapped in smoked bacon with cranberry jelly and grilled crostini (nb)	£6.50	Calves Liver and Bacon, pan fried medium served on horseradish mash with a balsamic gravy	£16.95
Baked Goats Cheese and Pesto on herb and olive oil crostini with pickled salad and pesto dressing	£6.50	Grilled Fillets of Sea Bass stir fried vegetables and a chive sauce	£16.95
SIDES Chips, Sauté Potatoes, Garlic Sauté Potatoes,		Breast of Duck marinated in honey, roasted pink with a Confit leg, sautéed stir fried veg and a honey and soy sauce	£18.95
Sauté Mushrooms, Garlic Sauté Mushrooms all sides	£4.00	8oz Fillet Steak with a red wine and bacon sauce	£29.95

All main courses are served with vegetables and new potatoes



*Skrei Cod is a special type of the seasonal norwegian cod,

Only the very best of this migrating cod will meet the strict criteria to become quality graded Skrei Cod, and is only available from January to April. It's a rare and special culinary delicacy.