

STARTER SELECTION

FRESH HOME MADE SOUP

Served with a fresh bread roll

STEAMED MUSSELS

Mussels cooked in a shallots, parsley,
green pesto and coconut cream
(£1.80 supplement)

WHITE AND BLACK PUDDING

A duo of farm choice black and white
pudding pan seared with coriander, grain
mustard

and paprika clotted cream

COD AND PANCETTA FISHCAKE

Set on fresh garden leaves, with a sweet
chilli sauce

DEVILLED WHITEBAIT

Lightly dusted in paprika and deep fried,
served with a citrus mayonnaise

WOODLAND MUSHROOMS

Button mushrooms sautéed with onion,
garlic, parsley and bacon strips, finished
with paprika and double cream

PEARLS OF SEASONAL MELON

topped with seasonal fresh fruits,
finished with port

and drizzled with raspberry coulis

BREADED BABY CAMEMBERT

Shallow fried and simply served with mix
leaves and a cranberry relish

HOME MADE DUO OF PATE

Served with a Cumberland sauce and Melba
toast

THAI DIM SUM SELECTION

A mix of prawn crouton balls, duck spring
rolls, chicken & black bean Asia sticks
and chicken and ginger pastry parcel
with Hoi Sin sauce
(£0.95 supplement)

Choose any two courses including
coffee or tea from only £15.95 for
lunch & £19.95 for dinner

MAIN COURSE

MEAT SELECTION

PAN SEARED LOIN OF ENGLISH PORK

Simmered and served with a creamy apple, mandarin & Brandy sauce and topped with an apricot and cinnamon marmalade

OVEN BAKED PORK STEAK

Two escalope of pork filled with York ham and smoked cheese set on a tomato, herb, garlic and white wine sauce

LAMB HENRY

A succulent lamb shank, oven roasted in a mint gravy and set on a chive mash

PRIME 8 oz SIRLOIN STEAK

28 days matured sirloin steak cooked to your liking and served with mushroom & tomatoes and a choice of Diane, Blue cheese or Pepper sauce.

(£3.95 Supplement)

CHEF'S ROAST OF THE DAY
Served with a roast gravy

POULTRY SELECTION

CHICKEN KIEV

Plump breast of farm chicken generously
filled with a
garlic butter, lightly bread crumbed and
Served with a timbale of basmati rice

CHICKEN PROSCIUTTO

Tender chicken breast filled with Brie and
wrapped in dry cured ham and set
on a port and coriander sauce

MAIN COURSE

SEA BASS BRETTON

Fillet of fresh sea bass gently grilled and
served with a prawn, mushroom
and rosemary butter

TUNA STEAK CAFE DE PARIS

Char grilled and topped with a onion,
pepper, chive and paprika butter

VEGETARIAN SELECTION

GARLIC MUSHROOM AND BABYCORN CREPES

Filled with garlic mushrooms and
babycorn in a creamy white wine sauce
and glazed with Somerset Brie

FUSILLI VEGETABLE AND RED PESTO PASTA

Pasta twists and crisp vegetables brought
together in a creamy red pesto basil
sauce

All our main courses are served with a
fresh selection of vegetables and
potatoes

Choose any two courses with coffee
or tea from only £15.95 for lunch &
£19.95 for dinner

SIDE ORDER SELECTION

BASMATI RICE

£3.50

STEAK CUT CHIPS

£3.50

SALAD SELECTION

SEASONAL GARDEN SALAD WITH HOUSE
DRESSING

£3.50

GREEN SALAD WITH HOUSE DRESSING

£3.50

TOMATO AND ONION SALAD

£3.50

SWEETS SELECTION

CHOOSE FROM A SELECTION OF DESSERTS

£4.75

COFFEE OR TEA & MINTS

Included with lunch or dinner menu

All prices inc. 20% V.A.T