

John's potted shrimps served warm with ciabatta  
Terrine of ham hock with green tomato chutney, salad and warm  
ciabatta  
Vegetable soup with warm ciabatta  
Tempura prawns with chilli dip  
Warm ciabatta with balsamic syrup and olive oil  
Terrine of three smoked fishes blended with horseradish and  
lemon served with toast  
Warm goat's cheese salad with poached pear and walnut oil  
dressing

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Slow roast belly pork with grain mustard mash, broccoli,  
apple and calvados puree  
Lamb rump [pink] redcurrant gravy, broccoli, mash  
Roast salmon with broccoli and horseradish mash  
Aberdeen Angus sirloin steak with tomato, mushrooms, peas and  
homemade handcut chips  
Chicken Skordata slowly cooked with onions and whole garlic,  
[Carol's fav Cretan dish] served with broccoli and choice of  
potatoes  
Cornfed chicken with chorizo and smoked mozzarella served with  
salad and chips  
c 6oz fillet steak with peppercorn sauce  
Seared scallops with pancetta, tomato, spinach and pommes rissole  
Chicken supreme stuffed with chilli, garlic, brie and spinach,  
served with salad and chips  
Home cooked ham, eggs and chips  
John's steak and kidney pudding, peas and choice of potato

If you have any dietary requirements please let us know  
All dishes may contain traces of nuts. All prices include V.A.T