

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

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