

A la carte
Specialities of the House

Will be served with local fresh seasonal vegetables and potatoes of the day.

Half shoulder of Lamb slow cooked until tender in a mint and rosemary gravy
£16.50

Tournedos Rossini, Fillet steak topped with chef's pate and crowned with a rich
Madeira sauce
£17.50

Crispy half duckling served with orange, apricot and grape chutney sauce
£15.75

Supreme of Chicken stuffed with spinach, mushrooms and stilton cheese served on
a coarse grain mustard and cream sauce
£12.50

Pheasant Breasts on colcannon mash with a wild mushroom, bacon and caper sauce
£16.95

This menu is not available Sunday lunchtime or Bank Holidays