



# Dinner Menu

A glass of house champagne or kir royale £14.50 pink prosecco £5.95

## Starters & Mains

Soup of the day – roasted tomato & red pepper with fresh basil £7.50

A light summer salad, watermelon, feta cheese & mint £8.50

Crispy duck spring rolls, plum dipping sauce £8.95

A kilner jar of chicken liver pate, apricot & orange chutney & toast £8.45

Soft shell crab masala, poppadum, ginger & pomegranate, starter £12.50 main £24.50

Swedish skagen toast, prawns, dill, mayonnaise, fried sour dough £10.50

Sweet potato, sweet corn & feta fritters, radish tzatziki, starter £8.50 main with potatoes £15.95

Green curry beef skewers (hot) with asian slaw £8.95

Brendon's salmon fishcake, homemade tartare sauce, starter £8.50 main x2 & chips or potatoes £16.50

Baked fillet of aldeburgh cod, crunchy cheese, bacon & herb crust, tender stem broccoli & mash potatoes  
£18.25

Duck confit burger, toasted brioche bun cranberry, onion marmalade, chips & slaw £16

Breast of guinea fowl roasted with honey & garlic, leg croquettes, leeks & wild mushrooms & gratin potatoes  
£19.95

Individual beef wellington wrapped in puff pastry with a mushroom duxelle, green beans and a red wine jus & béarnaise £28.95

Slow roast crispy belly of pork, pak choi stir fry, hoi sin sauce £18.95

Chicken £16.50 or prawn £17.50 or vegetarian thai red curry squash, lime leaf, peanuts & baby corn, steamed jasmine rice

## Side Dishes

Panache of fresh vegetables, or petit pois £3.95 new potatoes, chips or mash £3.50 or dressed salad or mixed salad £3.75



## Puddings £7.50

Individual raspberry cranachan cheesecake & a scoop of raspberry sorbet  
Brown sugar pavlova, pink gooseberry compote & elderflower cream  
Lemon crème brulee, stem ginger ice cream & shortbread biscuits  
Cherry & chocolate tart, bourbon biscuit base, scoop of chocolate sorbet  
A slice of warm blueberry bakewell tart & lemon curd ice cream

## Homemade Ice Creams

1 Scoops £3.50 2 Scoops £4.50 3 Scoops £6.50

You choose from our homemade ice cream in a brandy snap basket

Icecreams – caramel, chocolate rocky road, lemon curd, rhubarb ripple, rum & raisin or vanilla bean

Sorbets – mango, passion fruit or raspberry

**Dessert Wine By the Glass** £4.50 - 75ml glass vat 5 semillon 2008 australia

## Cheese £10.50

We have to refrigerate our cheese so please let us know as soon as possible and we will try to get it to an acceptable temperature

A trio of neal's yard british cheeses – colsten basset stilton, innes log raw milk goat's cheese, sparkenhoe red leicester, quince jelly, crackers, celery & grapes

**Port By The Glass** Fonseca Terra Prima Organic £4.95

**Coffees & Tea** £3.50 (Fair trade) all served with homemade goodies

A cafetiere of freshly ground coffee, Decaffeinated, Espresso, Cappuccino or latte

Teas-Breakfast, decaffeinated, Camomile, Earl Grey, Green, fresh Mint, Green, Jasmine Kenyan, Peppermint, Lemon & Ginger, Lemon & hot water

**Liqueur Coffee** £5.95 (Calypso, French, Gaelic, Irish, etc.)

### Food Allergies

Dishes may contain traces of nuts, & other allergens. So if you suffer from any allergies please let us know when you order and we will do our best to accommodate you.