

Starters

Bruschetta with rocket, roast tomato & mozzarella (v)	4.75
Mushrooms sautéed with cream on rustic toast (v)	4.25
Soup of the day with baked bread (v)	3.85
Beetroot salad with spiced walnuts & goats cheese (v n*)	5.75/7.95*
Smoked salmon with asparagus & mustard dressing	5.75
Deep fried brie , served with plumb chutney (v)	4.95

* As a main course

Main Courses

Salmon fillet , oven baked with mixed garden herbs, lemon & butter	11.25
Pork escalope pan fried, layered with Parma ham and mozzarella cheese	11.25
Cod loin with lemon & black pepper over tomato & olive sauce	10.75
Chicken coated in paprika & tabasco topped with herb breadcrumbs & finished in the oven	10.75
Fisherman's pie , delicate fish & peeled prawns in a cream sauce topped with mash potato	9.95
Fillet steak (6oz) sautéed, with milled pepper, garlic chilli butter & sautéed mushrooms	15.95
Roquefort cheese tart in light pastry served with a tomato sauce (v)	8.95

The above main courses are accompanied with vegetables & potatoes

Pasta

Classic Carbonara , sautéed mushrooms, Parma ham, cream & parmesan (vo)	8.25
Chicken with parmesan, pesto, pine nuts, spinach & cream (vo)	8.80
Smoked salmon with garlic, herbs, white wine, spinach & finished with tomato & cream (vo)	8.65
Goats cheese with mushroom, pine nuts, spinach & pesto (vn)	8.65
Spring vegetables & bacon with asparagus, spinach, white wine & cream (vo)	8.25

Sides

Garlic bread	2.50
With cheese	2.95
New potatoes with rosemary & garlic	2.65
Olives with feta & roasted vine tomatoes	3.35
Rocket & parmesan shaving with balsamic vinegar	3.45
Basket of rustic Mediterranean baked bread (serves 1-2)	1.45

vo vegetarian option

v vegetarian

n nuts

Sweets & Desserts

Italian tiramisu, with mascarpone & coffee liqueur (v)	4.95
Vanilla cheesecake, baked with a cream cheese filling, with a butter toffee sauce (v n)	4.65
Rhubarb & walnut crumble tart, in light pastry with a crunchy almond topping (v n)	4.65
Deep apple sour cream pie in sweet pastry with ginger & cinnamon (v)	4.35
Chocolate & pear pudding, with chocolate sauce (v)	4.35
Flavoured ice-cream, please ask for selection (v)	3.75

All served with either cream or ice-cream

Teas

Freshly brewed tea	1.60
Speciality teas - Darjeeling, Earl Grey, Chamomile & Fruit Flavoured teas	1.70

Coffee

Medium roast coffee Caffeinated or Decaffeinated

Small Cafetiere (1 person)	1.80
Large Cafetiere (2 people)	3.60

Speciality Coffees

Americano	1.95
Cappuccino	1.95
Espresso	1.40
Double Espresso	1.55
Latte	1.95
Mocha	1.95

Liqueur Coffees

Gaelic	Irish Whisky	
Calypso	Tia Maria	
Parisienne	Cognac	
Venetian	Amaretto	
Italiano	Sambuca	All 3.65

Hot Chocolate

Hot chocolate with frothed milk	1.85
With cream	1.95

Served with a dusting of cocoa powder

Special Set 3 course menu

Including freshly brewed tea or
Cafetiere filter coffee

Starters

- Bruschetta** with rocket, roast tomato & mozzarella (v)
- Smoked salmon** with asparagus & mustard dressing
- Soup of the day** with baked bread (v)
- Beetroot & walnut salad** with spiced walnuts (v n)
- Deep fried brie**, served with plumb chutney (v)

Main Course

- Salmon fillet**, oven baked with mixed garden herbs, lemon & butter
- Pork escalope** pan fried, layered with Parma ham and mozzarella cheese
- Chicken** Spanish style, sautéed in paprika & Tabasco, bread crumbed, finished in the oven
- Fillet steak** (6oz) sautéed, with milled pepper, smoked chilli butter & sautéed mushrooms (**£5.00 extra**)
- Roquefort cheese tart** in light pastry served with a tomato sauce (v)

Dessert

- Vanilla cheesecake**, baked with a cream cheese filling, with a butter toffee sauce (v n)
- Rhubarb & walnut crumble tart**, in light short pastry with a crunchy almond topping (v n)
- Deep apple sour cream pie** in sweet pastry with ginger & cinnamon (v n)
- Chocolate & pear pudding**, with chocolate sauce (v n)
- Flavoured ice-cream** please ask for selection (v)

Tea Coffee

- Freshly brewed tea
- Cafetiere filter coffee

n nuts
v vegetarian

£19.95