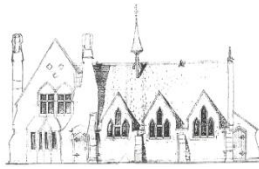


Winter Sale Menu

£ 15.95 for 2 Courses

£ 21.95 for 3 courses



Prices are per person and include VAT. Available Thursday, Friday & Saturday. Lunch 11.30 to last orders 13.00 hrs. Dinner 17.00 to last orders 18.00 hrs. We may cater for diets if advised in advance. Vegetarian = vegan= free of animal produce.

W.E. 3 February 2024

Main courses

Cassoulet de canard

Duck, pork and sausage casserole with haricot beans tomato and vegetables. Served with bread and salad.

Game pie

Assorted game confit with mushrooms and bacon in pastry with a rich red wine jus. Seasonal vegetables.

Beef chilli

Chunks of beef and beans with fajita spices with onion, peppers and potato. With sour cream, rice and salad.

Borek

Chicken, spinach and cream cheese baked in pastry. With piquant tomato sauce, gigantes beans and salad.

Pork tender loin; Apple, leek & cider jus. Seasonal vegetables.

Chicken supreme with mushrooms, sherry jus. Seasonal vegetables.

Soto ayam

Indonesian style spiced chicken stew with egg, vegetables and noodles. Served with rice and piquant cucumber salad.

Marsala curry of fish, lamb or cauliflower

Mildly curried with, almond, spinach, lentils and mango. With chutney, bread and salad.

Nasi goreng

Indonesian vegetable fried rice with **cassava fritters & sweet chilli sauce** or **pork sateh with peanut sauce** or **fish fritters with sweet chilli sauce**. With oriental sweet & sour salad.

Mediterranean vegetables

Balsamic roasted vegetables, tomato & basil sauce, fruit & almond rice and salad.

Vegetable tempura

Vegetables in crisp batter, assorted sauces, steamed sushi rice and sweet & sour salad.

Fish and potato pie

Fish and potato baked in pastry a chive cream sauce. Seasonal vegetables.

Kipper kedgeree;

Mildly curried rice with kipper, beans and poached egg. Served with mango chutney, bread and salad.

Starters

Ardennes style pate; Cumberland sauce and brioche.

Oxtail & mushroom broth; Sherry and croustons.

Kroket; Beef ragout in a crisp crust with mustard.

Mediterranean salad; Tomato, cucumber, olives, onion, capers on leaf lettuce with **feta cheese**.

Falafel salad; Spiced chickpea patties with cucumber on salad leaves with beetroot hummus.

Thai fish cakes

Piquant fish, shellfish & potato cakes with sweet chilli sauce.

Salmon mayonnaise

Salmon flakes and julienne of salad on toasted brioche with honey & mustard mayonnaise.

Desserts

Rhubarb & cherry crumble; Rhubarb & brandy preserved morello cherries, oats crust and **crème fraiche**.

Banana fritters; With coconut and rum sauce.

Galette a la orange; Buckwheat pancake with orange and creme fraiche.

Dutch appel taart; Apples & dried fruit baked in sweet crumble pastry with apricot glaze and crème fraiche.

Bread & butter pudding and custard.

Spotted dick and custard.

Lemon sponge pudding & fruit compote.

Premium Dishes

Rib eye steak, bordelaise sauce and add £ 9.00 seasonal vegetables.

Lamb chump steak, add £ 4.00 minted red currant jus and seasonal vegetables.

Mediterranean grilled seabass, add £ 7.00 tomato sauce and seasonal vegetables.