

STARTER DISHES

Bread Selection (v)

Artisan bread selection, balsamic vinegar and olive oil

For one £3.95

For two £6.95

Cured Meat Platter

Selection of cured meats & a flat bread with your choice of 3 dips.

Hummus, Tzatziki, Beetroot & Cumin, Borani Badenijan & Cream & Caper

£8.95

Bruschetta (v)

Savoury crusty bread topped with fresh tomato, onion & herbs

£3.95

Chef's Choice Soup of the Day (v)

Homemade soup, served with crusty bread

£4.95

Roasted Beetroot and Goats

Cheese Salad (v)(cn)

Roasted beetroot & mixed leaves, roasted pine nuts on crusty onion bread. Finished with toasted Goat's cheese and a kissed tomato dressing

£6.95

Smoked Salmon Gravalax

Herbed smoked salmon served with mixed salad, peach & crustini

£7.95

Mussels

Mussels in a wine cream & garlic, accompanied with a garlic bread

Starter £5.45

As a Main £9.95

Tandoori Lamb Chops

Marinated in authentic Indian spices, chargrilled and served with mint rialto

£6.95

Stuffed Pepper

Filled with savoury mince, spinach, tomato & risotto rice. Topped with cheese and baked

£5.95

Bury Black Pudding

Baked and served with poached egg, crispy pancetta & cream mustard grain sauce

£6.95

SIDES

All Sides £2.50

Green Beans (v)

Hand Cut Chips (v)

Creamy Mashed potato (v)

Dauphinoise Potatoes

House Salad (v)

Sweet Potato Wedges (v)

Jacket Potato (v)

MAIN DISHES

Malanzane Parmigiana (v)(cn)

Chargrilled aubergine, mozzarella, gran morana cheese, garlic, tomato pulpa & pine nut. Baked & topped with a herb crust & served with crusty bread

£8.95

Risotto (v)

Choose one from two

1. Saffron infused wild mushroom, broad bean & artichoke
2. Butternut squash & asparagus, served with portabella mushroom and topped with poached egg

£11.95

Chicken Veronique

Chicken supreme, with creamy mashed potato & steamed bok choy. Finished with white wine cream & grapes

£13.95

Chicken Chasseur

Chicken topped with a red wine jus, mushroom, tomato, onion & bacon. Served with creamy mashed potato, rainbow carrot & leek

£13.95

Breast of Duck

Baked & cooked pink, served with dauphinoise potato & green beans in an orange and cherry sauce

£15.95

Salmon & Spinach Cloak

Baked Salmon in a white sauce & coated with caviar cream. Served with sugar snap peas & potato rosti

£16.95

Sea Bass

Fillet of Sea Bass in a caper & lemon butter sauce. Served with bok choy, sugar snap peas & sauté new potato

£17.95

Belly Pork & Apple Crisp

Accompanied by king scallops, butternut squash purée and fennel

£18.95

Lamb Fillet with a herb Crust

Served on a bed of chargrilled asparagus, roasted cherry tomato, fondant potato & thyme jus

£22.95

Trio of Fish

Lemon sole fillet, with crab moose & lobster claw, poached & finished with a chive cream sauce. Served with crunchy vegetables & creamy mashed potato

£28.95

CHEF'S SIGNATURE DISH

A unique and artistic way for our team of chefs to find their own style. So here we give them a chance

Chicken Makhani

We present our own exclusive recipe of diced chicken in a smooth & creamy masala sauce, garnished with chopped cashew nuts & served with rice or chips

£12.95

Italian Chef Special

Please ask your server for this evening's selection

£12.95

GRILLS

All our steaks are sourced from British Assured stock and is aged for 21 or over days, ensuring the best quality is delivered.

Mixed Grill £15.95

Sirloin 8oz £18.95

Rib-eye 11oz £21.95

Fillet Steak 8oz £26.95

T-Bone 16oz £27.95

Served with homemade chips, flat mushroom and tomato

SAUCES

All Sauces £2.50

Peppercorn (v)

Diane (v)

Blue Cheese

Charlie Stuart (recommended for sirloin or fillet)

Ambassador (recommended for fillet)

DESSERTS

Selection of Ice Cream and Sorbet

Please ask your server for this week's selection

£4.95

Hazelnut Chocolate Brownie (v)

Served with chocolate sauce and vanilla ice cream

£5.95

Sticky Toffee Pudding (v)

Served with toffee sauce and vanilla ice cream

£5.95

Cheese Board

Chefs choice of locally sourced cheeses, accompanied by celery, crackers, grapes and chutney

£7.95