

A La Carte Menu

Aperitif

Feta stuffed green olives	£2.50
Home baked garlic and mozzarella bread	£2.50
Melba toast	50p
Orange and Pineapple Platter Grilled with ginger wine and demerara sugar	£4.50
Boxed Camembert Oven baked with garlic, rosemary and ciabatta	£5.25
Smoked Scottish salmon with Lumpfish Caviare Organically farmed salmon, wholemeal bread. horseradish cream	£5.60
Soup Seasonal, home-made soup	£4.25
Chicken liver parfait Home-made smooth paté served with salad leaves, spicy tomatos Pimento chutney, toasted bloomer	£4.95
Mushroom Bruschetta Garlic mushrooms. Chives	£4.70
Chicken Tikah Pieces of chicken marinated in aromatic spices and natural yoghurt baked til tender served with mint raita	£4.75

Mains

All mains are served with potatoes of the day and fresh seasonal vegetables, unless otherwise stated

Ballotine of Chicken Filled with Roquefort, walnuts and spinach. Marsala and cream sauce	£8.50
Midshires Lamb cutlets Lightly seasoned and grilled, served with a dijonaise sauce	£11.95
Fresh fish of the day The freshest fish, simply seasoned and grilled	Market Price
Roasted Duck Crispy, oven roasted duck crown served with a drambuie and mango sauce	£14.25
Grilled Gammon Pineapple and Malibu sauce	£7.95
Chicken Curry (Medium Hot) Basmati tilda rice, papadom, chutney, pickles. Vegetables extra £1.75	£7.75
Venison Pan fried venison steak served with a red wine reduction	£11.80
Buttercross Free Range Medallions of pork Served with a creamy coarse grain mustard sauce	£7.95
Roast of the Day	£7.75
Rose veal calvados, apple and cream sauce	£9.00

Our carefully selected steaks are cut from the finest local Berryfields Farm beef, dry aged on the bone and matured for 21 days for exceptional succulence, tenderness and flavour.

Our steaks are served with fresh seasonal vegetables of the day

Or

Home-made chips, cherry vine tomatoes, mushrooms and beer battered onion rings and garden peas

Rib eye steak (9oz)	£13.90
Fillet steak (7oz)	£15.75
Peppercorn sauce Green and black peppercorn, cognac and cream	£2.25
Mixed salad	£2.50

Vegetarian

Brie, Potato & Courgette crumble Creamy brie sauce with layers of potato and courgette topped with breadcrumbs, cheese, almonds and sesame seeds.	£7.95
Mushroom, cranberry and brie wellington Woodland mushrooms, spinach and sauteed onions. Enhanced with brie. Wrapped in puff pastry	£7.95

Desserts

Selection of desserts or various flavoured ice creams	£4.60
Cheeseboard – a selection of fine English and Continental cheeses with celery, grapes and biscuits	£6.10

Coffee

Filter coffee with fresh cream and petit fours selection	£2.10
Liqueur Coffee	£4.55
Espresso	£2.00
Cappuchino	£2.50
Latte	£2.50

**Gentlemen are required to be smartly dressed.
Preferably no shorts, trainers or jeans - otherwise service may be refused**

Mobile phones - please switch off in restaurant

White Wines	Vintage Bottle	Per 1/2 Bottle	Per Glass	Per 175ml
1. Chardonnay Colombard, Finesse The combination of the two grapes gives a smooth and fresh zingy white from the South of France.	2010	£12.95		£3.60
2. Piesporter Michelsberg, Mosel This very well known wine from Germany has an off dry style. Light and fruity.	2009/10	£12.50		£3.60
3. Casa Roca, Sauvignon Semillon, Vina Maipo The grapes are grown in the Central Valley of Chile. A fruity bouquet, refreshing, smooth and easy drinking.	2009/10	£13.95		
4. Marktree, Semillon Chardonnay This is what Australia does so well. The Chardonnay gives body and the Semillon rounded fruit. Smooth and easy drinking.	2010	£15.00		
5. Pinot Grigio, Arcano This Italian wine has been one of the most popular white wines in the last few years. Pale and fragrant with crisp tropical fruit flavours.	2010	£16.00		
6. Bushvine Chenin Blanc A delicious fresh off dry South African white - fruity and lingers on the palate. Excellent value.	2010	£15.95		£3.60
7. Hellfire Bay Chardonnay Made from carefully selected grapes grown in Western Australia. Ripe, round with peach aromas and refreshing lemon lime flavours.	2009	£19.00		
8. Macon Lugny, Louis Latour A fine, youthful white Burgundy-creamy with fresh flavours.	2009	£20.00	£10.50	
9. Tinpot Hut, Sauvignon Blanc, Marlborough, NZ In terms of quality/price ratio this is one of the very best Sauvignons around. Aromatic and bursting with a mineral full flavour, delicious.	2010	£21.50		
10. Omrah, Unoaked Chardonnay, Plantaganet From western Australia, south of the Margaret River. An oak-free Chardonnay, fresh and zippy with characteristic melon, pear and citrus flavours. Easy to drink and enjoy.	2009	£20.45		
Rosé Wines				
11. Syrah Grenahce, Finesse Syrah and Grenache are two of the most popular southern French grape varieties. Red fruits but dry.	2010	£12.95		£3.60
12. Pinot Grigio, Arcano From the same producer as our white Pinot Grigio. Delicate and pale in colour. Lovely fresh and fruity on the palate. Well balanced - the perfect summer drink.	2010	£16.00		

Red Wines	Vintage	Per Bottle	Per 1/2 Bottle	Per 175ml Glass
13. Merlot Cabernet, Finesse Good deep coloured red. The Merlot gives a plummy fruit and the Cabernet black currants. Stylish and harmonious.	2010	£12.95		£3.60
14. Casa Roca, Cabernet Merlot, Vina Maipo From the Central Valley of Chile. Dark red and full of chocolatey, blackcurrant fruitiness.	2010	£13.95		
15. Marktree Merlot/Shiraz/Cabernet Full bodied Australia red. The Shiraz adds spiciness to the cabernet fruit and the plummy merlot.	NV	£15.00		
16. Montepulciano d'Abruzzo, Caleo Typical of wines from the Abruzzo region, deeply coloured, full bodied taste. Smooth and easy drinking.	2009	£16.00		
17. Frontera Cabernet Sauvignon Vinified to express the typical fruit of Chile and the Cabernet Sauvignon grape variety.	2009/10	£17.00		
18. Beaujolais Villages, Chateau de la Pierre Made exclusively from the Gamay grape producing a light, fruity wine with delightful flavours.	2009	£18.00		
19. Hellfire Bay Shiraz From the extremely sunny limestone coast of Australia. Full bodied, rich red with powerful raspberry aromas and black fruit flavours with a hint of chocolate and spice.	2007/08	£19.00		
20. El Coto Rioja Crianza Made from the best Tempranillo grapes grown in the Rioja vineyards. Well balanced fruit and oak. Aged for a year in new oak barrels. Rounded and balanced. Distinctively Rioja.	2006	£20.00		
21. Barolo I Classici Flori, Araldica Flori has all the typical Barolo characteristics. A medium red with tobacco, leather and violet notes which is typical of the Nebbiolo grape variety. Firm tannins and a lengthy finish.	2006/07	£22.50		
22. Crozes Hermitage, Domaine Les Chenets An impressive Crozes from a dynamic and rising Domaine. Similar, but better value than Chateauneuf du Pape.	2009	£24.95		

Champagne & Sparkling Wine

23. Asti Spumante Full of ripe fruit off dry. Spumante in Italian means sparkling. Asti is Italy's finest. Fresh, grapey, light and fruity.	NV	£15.50		
24. Moet et Chandon Probably the most famous name in Champagne. A very consistent, high quality wine. Heavenly!	NV	£35.00	£18.50	