

A LA CARTE MENU 2019

Allergies & Intolerances Please Inform a Member of Staff, *Dishes can be Gluten Free
Our Kitchen is NOT an Allergy Free Environment (Please Ask)

STARTERS £6.50

Chefs Of The Day Soup (V) *

Served with a Hot Seed Roll or Garlic Bread.

Breaded Whitebait N.G.F

Deep-fried & Served with Salad Garnish, Brown Bread & Butter.

Avocado & Prawn Bake*

Topped with Cream & Cheese, Baked in the Oven & Garnished with Mixed Leaves.

Fresh Shetland Mussels Marinere Style. * (£7.50) (Can be Mains £17.95)

Mussels Cooked in White Wine, Onions & Thyme with a Splash of Cream.

Chefs Liver Pate *

Served with Groombridge Bakery Toasted Bread & Homemade Chutney.

Field Garlic Mushroom & Spinach en Croute *

*Field Mushrooms, Sautéed in Garlic Butter, Tossed in Cream & Wilted Spinach,
Served on Toasted Garlic Bread.*

Tempura Battered Vegetables. N.G.F

Served with a Salad Garnish & Sweet Chilli Dip.

MAIN COURSES £17.95

Prime Scottish 8oz Ribeye Steak Includes a Sauce (See Below) * £19.95

Prime Scottish Fillet Steak * 8oz £24.95

Chateaubriand for 2 * 16oz(Served with a Sauce of your Choice.) £48.95

SAUCES, Peppercorn,* Blue Cheese * Wild Mushroom * £2.95

Cooked to Taste on a Char-grill, Served with Field Mushrooms, Grilled Tomato and Chips.

All Weights are Approximate Uncooked.

Roasted Breast of Barbary Duck*

Served with a Dark Cherries & Cherry Brandy Sauce.

Grilled Swordfish Steak.

*Served with Buttered Tagliatelle and a Tomato, Olive & Caper Sauce,
Finished with Fresh Basil & Parmesan.*

Chicken Breast Forestiere.*

*Oven Roasted Chicken Breast Topped with a Creamy Wild Mushroom Sauce
Finished with Crispy Bacon Lardons.*

Rosemary & Garlic Marinated Lamb Rump. N.G.F

With a Mulled Fruits of the Forest Jus.

Roasted Pork Belly *

Served with Gratin Potato, Roasted Shallots, Braised Red Cabbage and a Pear & Ginger Jus.

Boneless Loin of Cod Creole *

With a Mildly Spiced Creole Sauce Finished with King Prawns & Monteray Jack Cheese.

Bobs Beetroot Risotto (V) N.G.F

*Arborio Rice with Beetroot in a Creamy Sauce, Finished with Peas,
Goats Cheese and Pea Shoots, Served with Garlic Bread.*

ALL THE ABOVE ARE SERVED WITH FRESH VEG & POTATOES OF THE DAY.

Mixed Salad £3.95, Onion Rings £2.95, Garlic Slices £3.25, Add Cheese .50p

Portion of Field Mushrooms £4.25, Seed Roll & Butter £1.10

BAR SNACKS

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8oz Rump Steak with Mushroom, Tomato & Chips.*	£13.95
6oz Beef Burger Served in a Bun with Cheese, Bacon, Tomato & Chips	£12.95
Home Cooked Ham, Eggs (2) with Chips.*	£11.95
Home Cooked Roast Beef with Chips & Peas.*	£11.95
Hayward's Sausages, Chips & Peas.	£11.95
Breaded Wholetail Scampi with Chips & Peas.	£11.95 N.G.F
Breaded Plaice Goujons with Chips & Peas.	£11.95 N.G.F
Crispy Fried Chicken with Chips & Peas.	£11.95 N.G.F

(The Above can be Served with Mash Potato or Salad, as an Alternative.)

HOMEMADE VEGETARIAN MEALS £11.95

Deep Fried Halloumi Wedges. *

Served with Guacamole, Salsa, and a Mixed Salad.

Macaroni Cheese Bake. N.G.F (Bacon Lardons Can be Added + £1.00)

Served with a Crisp Mixed Salad or Chips or Garlic Bread.

White Rock Nachos.*

Tortillas Smothered in Salsa, Monterey Jack Cheese & Jalapenos, Topped with Sour Cream & Guacamole.

Vegetable Curry. * (Peeled Prawns Can be Added + £2.00)

Served with Basmati Rice, Naan Bread & Pappadom.

PLOUGHMAN'S £10.25 (CHOICE OF TWO) *

Cheddar, Sausage, Ham, Beef, Stilton, Brie, Royal Greenland Prawns,

Choice of Brown & White Bread or Chips

with Mixed Salad, Homemade Coleslaw, Onions & Pickle.

PLAITED ROLLS £7.95 N.G.F

Cheddar, Ham, Beef, Bacon & Brie.

Rump in a Roll with Fried Onions.

Royal Greenland Prawns with a Marie Rose Sauce.

Sausage with Fried Onions

Choice of Brown or White Bread Served with Green Salad & Tortilla Chips.

SIDE DISHES

Chips £3.25 (with Cheese +50p) Garlic Bread £3.25 (with Cheese +50p)

Battered Onion Rings £2.95, Homemade Coleslaw £1.95,

Seed Roll & Butter £1.20, Crisp Mixed Salad £3.95,

DESSERTS £6.50

Chefs Crème Brulee of the Day. (Please ask for details)*

Black Forest Chocolate Pudding *Served with Cherry & Chocolate Sauce & Whipped Cream.

Spotted Dick N.G. Served with Hot Creamy Custard

Jam Sponge Pudding.* Served with Hot Creamy Custard

Sticky Toffee Pudding. * Finished with Hot Toffee Sauce & Vanilla Ice Cream.

ICE CREAMS

Chefs Homemade Ice Cream,*

Vanilla, Strawberry,* Chocolate,* Mint Chocolate Chip,* Salted Caramel N.G.F

Sorbet (Please ask for Details)

Mint Chocolate Trufito * Mint Ice Cream Covered in a Hard Chocolate Shell.

English Cheese & Biscuits (Cheddar, Stilton & Goats)*

COFFEES, Filter £1.95 / Speciality £2.50 / Floater £2.65 + Liqueur £5.35