

ALA CARTE MENU 2017

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

STARTERS £6.25

CHEF'S SOUP OF THE DAY *

Served with a Hot Seed Roll or Garlic Bread.

BREADED WHITEBAIT

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

SEAFOOD PLATTER *

*Smoked Salmon, Royal Greenland Prawns & Shell on Prawns,
Served with a Marie Rose Sauce, Salad Garnish & Brown Bread & Butter.*

CHEF'S HOMEMADE PATE OF THE DAY *

Served with Groombridge Bakery Toasted Bread & Homemade Chutney.

GARLIC FIELD MUSHROOM * (V)

Pan Fried in a Creamy Garlic Sauce & Served on Garlic Bread Slice.

MAIN COURSES £16.95 (Excluding Steaks)

SMOKED HADDOCK MORNAY

Naturally Smoked Haddock Finished with a Rich Creamy Cheddar Cheese Sauce.

MIXED GRILL *

Steak, Lamb, Gammon & Sausage Served with Field Mushroom, Vine Tomatoes & Chips.

COTSWOLD CHICKEN *

Chicken Strips in a Creamy Stilton Sauce, Topped with Crispy Bacon & Crumbled Stilton.

FILLET OF SEABASS *

Pan Seared with Tiger Prawns in Lemon & Lime Butter.

ROAST DUCK BREAST *

Served with Orange & Cointreau Sauce.

VEGETARIAN DISH OF THE DAY * (V) (Please ask a Member of Staff).

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

CHATEAUBRIAND FOR TWO * 16oz – 20oz

(Served with a Peppercorn Sauce.)

£49.95

PRIME SCOTTISH FILLET STEAK * 8oz - 10oz

£25.95

PRIME SCOTTISH RIBEYE STEAK * 8oz - 10oz

£19.95

SAUCES, PEPPERCORN, * DIANE * & STILTON *

£2.95

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

All weights are approximate uncooked.

Mixed Salad £3.95, Onion Rings £2.95, Garlic Slices £3.20, Add Cheese .50p

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

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DESSERTS £5.95

CHEF'S CRÈME BRULEE *

Please ask Waitress for details

SPOTTED DICK

Served with Hot, Creamy Custard.

JAM SPONGE PUDDING *

Served with Hot, Creamy Custard.

BAKED RICH CHOCOLATE PUDDING * (Contains Nuts)

with a Hot Chocolate Sauce.

STICKY TOFFEE PUDDING *

Topped with a Hot Toffee Sauce.

DESSERT OF THE DAY

Please ask a Member of Staff

ICE CREAMS

VANILLA,*

STRAWBERRY,* *with Strawberry pieces*

CHOCOLATE,* *with Chocolate Chips*

MINT CHOCOLATE CHIP *

SALTED CARAMEL

CHEF'S HOMEMADE ICE CREAM *

(Please Ask Waiting Staff)

MINT CHOCOLATE TRUFITO *

Mint Ice Cream Covered in a Hard Chocolate Shell.

SORBET *

(Please Ask Waiting Staff)

CHEESE & BISCUITS

(Cheddar, Stilton & Brie)

FILTER COFFEE	1.95
SPECIALITY COFFEE	2.50
FLOATER COFFEE	2.65
LIQUEUR COFFEE	5.35