

# A LA CARTE MENU 2017

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

## STARTERS £6.25

### **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)

### **COD CREOLE \***

*Cod Steak in a Mild Spiced Tomato Sauce, Glazed with Monterey Jack Cheese.  
Served with Vegetables & Homemade Cornbread.*

### **MIXED GRILL \***

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

### **COTSWOLD CHICKEN BREAST \***

*Roasted Chicken with a Creamy Stilton Sauce, Topped with Crispy Bacon & Crumbled Stilton.*

### **FILLET OF SEABASS \***

*Baked with White Wine, Bread Crumbed & Served on a Bed of Creamed Leeks.*

### **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)*

<b>FILTER COFFEE</b>	<b>1.95</b>
<b>SPECIALITY COFFEE</b>	<b>2.50</b>
<b>FLOATER COFFEE</b>	<b>2.65</b>
<b>LIQUEUR COFFEE</b>	<b>5.35</b>