

**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.*

**STUFFED FIELD MUSHROOM \***

*Filled with Seasoned Sausage Meat, Finished under the Grill with Mature Cheddar, Served on a  
Tomato & Herb Sauce.*

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**MAIN COURSES £16.95 (Excluding Fillet Steak & Mussels)**

**FRESH SHETLAND MOULES MARINIERE \* £14.95 (Can be as a Starter £7.50)**

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

*Served with a Choice of Warm Roll or Chips.*

**PRIME SCOTTISH RIBEYE STEAK \* 8oz**

*Served with a Chasseur Sauce, Field Mushroom, Vine Tomatoes & Chips*

**MIXED GRILL \***

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

**GUINEA FOWL BREAST \***

*Wrapped in Streaky Bacon, With Green Peppercorn Gravy.*

**PRIME COD STEAK \***

*Baked in the Oven with Tiger Prawns, in a Lemon & Lime Sauce.*

**ROASTED ENGLISH MINT MARINATED LAMB RUMP \***

*Served with a Rich Cumberland Sauce.*

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

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

**CHATEAUBRIAND FOR 2 \* 16oz – 20oz( Served with a Peppercorn Sauce.) £49.95**

**PRIME SCOTTISH FILLET STEAK \* 8oz - 10oz £25.95**

**SAUCES, PEPPERCORN, \* CHASSEUR \* & CREAMY GARLIC \* £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 £6.25**

**CHEF'S CRÈME BRULEE \***

*Please ask Waitress for details*

**SPOTTED DICK**

*Served with Hot, Creamy Custard.*

**JAM SPONGE PUDDING \***

*Served with Hot, Creamy Custard.*

**GOOEY CHOCOLATE PUDDING \***

*With a Duo of White & Dark Chocolate Sauce, Finished with Whipped Cream*

**STICKY TOFFEE PUDDING \***

*Topped with a Hot Toffee Sauce, Served with Vanilla Ice Cream*

**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>