

A LA CARTE MENU 2018

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



STARTERS £5.50

Chefs 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.*

Chefs 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 Cheddar, on a Tomato & Herb Sauce.

Grilled Goats Cheese en Crouete (V)

Served on Toast with Red Onion Marmalade & Salad Garnish.

Salt & Pepper Fried Squid

With Crushed Szechuan Pepper & Sea Salt, Served with a Sweet Chilli Dip.

MAIN COURSES £16.95

Fresh Shetland Moules Mariniere * £14.95 (Can be as a Starter £7.50)

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.

Roast 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(Served with a Peppercorn Sauce.) £43.95

Prime Scottish Fillet Steak * 8oz £21.95

SAUCES, Peppercorn, * Chasseur * Cream Garlic Sauce * £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

BONUS MEALS £11.95

Homemade Vegetable & Cheese Pie (V)

*Roasted Vegetables with Rosemary in a Cheesy Sauce, Encased in a Short Crust Pastry,
Served with Vegetables & Potatoes of the day.*

English Loin of Pork.

Grilled Pork Loin Steak Finished with a Chasseur Sauce, Tomato, Mushroom & Chips.

Beer Battered Haddock *

Fillet of Haddock in a Beer Batter Served with Chips & Peas.

Fillet of Seabass

Baked in White Wine, Bread Crumbed, Served on a Bed of Creamed Leeks, with Pots & Veg of the Day.



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

LIGHT MEALS



<i>8oz Rump Steak with Mushroom, Tomato & Chips.</i>	£12.95
<i>6oz Burger with Cheese, BLT & Chips</i>	£11.95
<i>Home Cooked Ham, Eggs (2) with Chips.</i>	£10.95
<i>Hayward's Sausages, Chips & Peas.</i>	£10.95
<i>Breaded Wholetail Scampi with Chip & Peas.</i>	£10.95
<i>Breaded Plaice Goujons with Chips & Peas.</i>	£9.95
<i>Crispy Fried Chicken with Chips & Peas.</i>	£9.95

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

HOMEMADE VEGETARIAN MEALS £10.95

Macaroni Cheese Bake.

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

Vegetable Curry.

Served with Basmati Rice, Naan Bread & Pappadom.

PLOUGHMAN'S £8.95

Cheddar or Sausage / Ham or Brie / Stilton / Royal Greenland Prawns.

Choice of Brown & White Bread with Mixed Salad, Homemade Coleslaw, Onions & Pickle.

PLAITED ROLLS £6.95

Cheddar / Ham / Sausage with Fried Onions

Brie & Bacon with Red Onion Marmalade / Rump in a Roll with Fried Onions.

Royal Greenland Prawns with a Marie Rose Sauce.

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

SIDE DISHES

Chips £3.25 (with Cheese +50p) Garlic Bread £3.20 (with Cheese +50p)

Battered Onion Rings £2.95, Homemade Coleslaw £1.95,

Seed Roll & Butter £1.10, Crisp Mixed Salad £3.95,

DESSERTS £5.50

Chef Crème Brulee (Please ask for Details)

Spotted Dick or Jam Sponge Pudding

Served with Hot, Creamy Custard.

Goopy Chocolate Pudding

With a Duo of White & Dark Chocolate Sauce, & Whipped Cream.

Sticky Toffee Pudding

Finished with Hot Toffee Sauce & Vanilla Ice Cream.

Desserts of the Day

(Please ask for Details.)

ICE CREAMS (3 Scoop)

***Chefs Homemade Ice Cream, Vanilla, Strawberry,
Chocolate, Mint Chocolate Chip, Salted Caramel***

Sundae (Please ask for Details)

Sorbet (Please ask for Details)

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

Cheese & Biscuits (Cheddar, Stilton & Brie)

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

