

wine

the wine bar

A LA CARTE DINNER MENU

While you decide, why not enjoy...

Marinated Mixed Olives £2.50

Traditional Topped Bruschetta £3.95

STARTERS

Homemade Soup of the Day

Freshly prepared seasonal recipe served with warm rustic bread
£4.95

Stuffed Field Mushroom (V)

Served on a bed of salad and topped with spinach and mature cheddar
£6.95

Pan-seared King Scallops

Plump sea scallops with an orange and ginger sauce
£9.95

Tomato, Roasted Pepper and Pesto Tart (V)

Dressed with a red pepper Coulis
£5.95

Chicken Liver Parfait

Served with red onion marmalade and toast
£5.95

White Bait in Herbed Batter

Served with a crème fraîche tartar sauce
£5.95

Mediterranean Prawns

Sautéed in garlic butter, served on a bed of rocket with lemon
£9.95

(V)- denotes Vegetarian option

We are proud to use locally sourced ingredients!

Dear Customer- please inform staff of any dietary or allergy requirements.
Some of our products may contain nuts

A 10% service charge will be added to the bill for tables of 7 more

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MAINS

Catch of the Day

Chef's selection of fresh fish served with vegetables & a creamed Maris piper potato mash.
Please select from grilled, poached or pan-seared
£14.95

Trio of Peppers

Stuffed with a mushroom risotto and served over a rich tomato sauce
£11.95

Chicken Forestiere

Corn fed chicken sautéed with mushrooms and served with crushed potatoes and a Madeira jus
£13.95

Wild Game Pie

A hearty homemade pie served with basil mash and garden vegetables
£15.95

Pheasant Breast

Pan-fried pheasant with herbs and sweet potato fondant with a cranberry and red wine jus
£18.95

Herb Crusted Rack of British Lamb

Fondant potato, seasonal vegetables, wilted spinach and red wine jus
£19.95

Oven Baked Scottish Salmon

Served with crushed new potatoes, vegetables, roast cherry tomatoes and a lemon butter sauce
£12.95

Broccoli and Spinach Penne Pasta (V)

Served in a cream sauce and topped with crumbled Stilton
£13.95

From the Grill (Butcher's cut of the Day)

8oz Filet Steak

£22.00

8oz Sirloin Steak

£16.50

10oz Rib Eye Steak

£18.50

Served with vine tomato, grilled flat mushroom, glazed shallots and rustic chips

Choice of peppercorn sauce or garlic butter £1.50

Sides

Chutney rustic chips (V)

Crispy Courgettes with herbs (V)

Pan cooked green beans with garlic chilli (V)

Mixed salad

£2.95 each

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DESSERTS

Melting Chocolate Fondant

Served with vanilla ice cream and a chocolate sauce
£7.50

Crème Brûlée

Served with a homemade shortbread biscuit
£6.95

Stickiest Toffee Pudding

Rich treacle pudding served with custard or ice cream
£5.95

Spiced Apple Crumble

Served with Vanilla Ice Cream or Custard
£4.95

Tropical Fruit Salad

Fresh mango, passion fruit, kiwi, apple and pineapple
£6.95

Homemade Sherry & Raspberry Trifle

(this item contains almonds)
£4.95

Selection of English and French Cheeses

Served with a fruit chutney and choice of bread or crackers
£8.00/for 1 person, £12.50/for 2 people

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