

Dinner Menu

2 Courses £16

3 Courses £20

Starter

Soup of the Day (v) Wild Mushroom or Tomato with bread roll
House Prawn Cocktail with a slice of brown bread and butter
Melon Boat (v)
Garlic Mushrooms (v) with a slice of garlic bread
Basket of French Baguette & Butter (v)
Duck Liver Parfait, toasted ciabatta & red onion marmalade

Main Course

Duck A L'Orange (duck leg), roast potatoes and vegetables
Steak Pie served with chips or new potatoes and garden or mushy peas
Sweet & Chilli King Prawn Linguine served with crusty bread
Butterflied Sea Bass with potatoes & vegetables
Beer Battered Cod & Chips, mushy peas, tartare sauce
Roast Chicken with roast potatoes, vegetables & Yorkshire pudding
Cauliflower Cheese Roast (v) with roast potatoes, vegetables & yorkshire pudding
French Trimmed Half Rack of Lamb with red wine sauce and truffled mash
Bangers n Mash with garden peas and gravy or with baked beans
Vegetable Lasagne (v), garlic bread & side salad
Steak Frites: Fillet Steak served pink with French fries and green salad
Cheese (v) or Prawn Marie Rose Salad with boiled egg and new potatoes

Dessert

New York Cheesecake, swirl of cream
French Apple Tart with Devon custard or ice cream
Vanilla Ice cream with fan wafer
3 Macarons and Coffee
Jam Sponge with custard or ice cream
Home Made Baileys Ice Cream

Tea or Coffee Included