

## Chefs Daily Menu Thursday 30<sup>th</sup> June 2022

### Starters

- Homemade Courgette & Brie Soup with Croutons £4.85
- Traditional Prawn Cocktail with Rose Marie Sauce & fresh Lemon £5.95
- Salad of Parma ham with Purple Beetroot, French Brie & Toasted Pine Nuts £5.95
- Chilled Pearls of Honeydew Melon with Mixed Berries & Fruit Sorbet £4.85
- Crispy Whitebait with Homemade Tartare Sauce, Cucumber & Lemon £5.90

### Main Courses

- Pan Seared 8oz Sirloin Steak cooked to your liking and served with Hand Cut Chips, Black Peppercorn Sauce & Peas £21.95 (£5 supplement for guests on a dinner inclusive package)
- Wholetail Breaded Scampi with Shoestring Fries, Garden Peas & Tartare Sauce £13.95
- Breast of Chicken with Wild Mushrooms & a Sherry & Tarragon Sauce served with Seasonal Vegetables & Potatoes £15.95
- Homemade Butternut Squash & Red Pepper Risotto With Parmesan Shavings & Basil Pesto £12.95
- Grilled Fillets of Seabass with Roasted Fennel, Red Pepper with a Dill & Caper Butter served with Seasonal Vegetables & Potatoes £16.05
- Homemade Roasted Vegetable Lasagne with Chefs Dressed Salad £11.95 (v)

### Side Dishes

- Shoestring Fries £2.95      Sweet Potato Fries £2.95      Handcut Chips £3.25  
Garlic Bread £2.25      with Melted Cheddar Cheese £3.25

### Desserts

- Black Cherry Eton Mess with Pistachios £5.75
- Homemade Rich Chocolate Mousse with Whipped Cream & Red Berries £5.85
- Individual Treacle Sponge Pudding with Custard, Cream or Ice Cream £5.75
- Selection of Cheese with Cheese Biscuits & Grapes £5.95
- Selection of Sorbets select 3 Scoops (*Raspberry, Blackcurrant, Lemon*) £5.25
- Selection of Ice Creams select 3 Scoops (*Chocolate, Vanilla, Strawberry, Honeycomb*) £4.95

Tea £3.00 per person

Coffee £3.50 per person

*Allergy Notice: Please be advised that food prepared on these premises may contain allergens.  
Should you suffer from an allergy, please ask a member of staff for advice.*

(v) suitable for vegetarians

(ve) suitable for vegans