

SPECIALS

Fresh Pan-Seared Sea Bass Fillets, Marinated in Pink Peppercorns, Garlic, Lime and Fresh Herbs. Served with Stir fried Vegetables and New Potatoes.

Homemade Venison Burgers topped with Stilton mouselline. Served with Chunky Chips, Garlic Mushrooms and Chilli relish.

Baked Whole trout stuffed with Fresh Lime, Garlic, Parsley and Almonds. Served with Spaghetti Vegetables and New Potatoes.

Tuna Steak with Chilli, Lime and Coriander. Served on Coconut Noodles with Mange Tout, Baby Corn and Bok Choi.

Fresh Egg Linguine with a Wild Mushroom and Mascarpone Sauce. Accompanied by Warm Garlic Bread.

Homemade Fish Pie topped with Sliced Potatoes and Mozzarella. Served with New Potatoes.

Fresh Pan-Seared Sea Bass Fillets, Marinated in Pink Peppercorns, Garlic, Lime and Fresh Herbs. Served with Stir fried Vegetables and New Potatoes.

Deep Fried Stilton and Smoked Cheddar Wedges. Served with Chunky Chips, Salad and Garlic Mayo or Cranberry Jelly.

Homemade Southern Fried Chicken Breast Fillet, Served with Salad, Chunky Chips and Salsa.

Sautéed Greenlip Mussels in a Creamy Garlic, Shallot and White Wine Sauce. Served with Toasted Ciabatta.

½ Lobster Thermidor £14, Full

Wild Venison and Red Wine Sausages with Mashed Potato, Peas and onion Gravy.