



À La Carte Menu

Starters

Homemade soup of the day served with rustic croutons and a crusty bread	£4.75
Pan fried chicken livers served on a goats cheese raft accompanied by crisp green salad and crusty bread	£5.75
Traditional Atlantic prawn cocktail served with Marie rose sauce and wholemeal bread	£6.75
Thai crab cakes served on a bed of salad accompanied by a sweet chilli dip	£6.50
Pan seared king scallops served on creamy mushroom risotto with crispy bacon	£8.95
Stuffed mushrooms in breadcrumbs filled with either pate or stilton cheese Served on crisp green salad, accompanied by garlic mayonnaise & crusty bread	£6.95

Main Course

Pan fried breast of Leven reared duck Served with straw potatoes and finished with a pear, redcurrant and plum reduction	£16.95
Roast 3 rib rack of local lamb Served on crushed new potatoes with pesto dressing and finished with a rosemary jus	£18.95
Escalope's of pork Served with a wholegrain and Dijon mustard cream sauce and served on apple mash	£14.50
Fillet of sea bass Served on warm oriental salad with oriental dressing	£14.95
Thai green fresh mixed fish curry A mix of king prawns, king scallops, salmon, haddock and mussels served with braised rice	£18.50
Slow cooked lamb shank Served with a rosemary stock gravy on creamed potatoes	£14.95
Char grilled Mediterranean Vegetable Creamy risotto topped with char grilled red, green & yellow peppers, aubergine, red onion and courgettes topped with parmesan shavings and ground black pepper	£10.95
Half fresh lobster thermidor (<i>when available</i>) Half a locally caught lobster in thermidor sauce accompanied by duchess potatoes And crisp green salad	£21.00



Steaks

8oz Rib Eye steak
£16.95

10oz Sirloin steak garnish
£21.00

8oz Rump steak garnish
£13.95

Peppercorn/stilton/Bordelaise sauce
£1.50

***All steaks are served with a garnish of cherry tomatoes, banana shallots and button mushrooms.**

Desserts £7.25

Traditional homemade blueberry streusel served with blueberry compote
And topped with "Cream of the Wolds" Cinnamon ice cream

Trio of "Cream of the Wolds Ice –cream

Choose from:- Forrest strawberry, Cinnamon, Madagascar vanilla, Rum & raisin or chocolate
Served in a chocolate tulip basket

Belgian chocolate roulade filled with fresh whipped double cream and fresh raspberries

Homemade boozy amaretto & honeycomb ice cream with amaretto biscuit and liquor top

Homemade rhubarb, orange and ginger nut crumble served with crème anglaise

Cheese & Biscuits **£8.00**

Liqueur Coffees

£7.95

Irish coffee – Made with Jameson's or Bushmills whiskey

Jamaican coffee – Made with Tia Maria liqueur

Gaelic coffee – Made with Scotch whiskey

Napoleon coffee – Made with Courvoisier

Italian coffee – Made with Sambuca

African coffee – Made with Kahlua

Mexican coffee – Made with Tequila

Caribbean coffee – Made with dark rum

Alternatively choose a fine whiskey from our single malt selection or have a brandy or liqueur to complete the dining experience