

NOW 1/2 PRICE @ £1.98

Soup of the day

Baked Garlic Mushrooms Stuffed with Soft Cheese and Spinach (V)
Warm Salad of Honey Glazed Goat Cheese – Cherry Tomato Jam (V)
Parsons Pastry - Smoked Chicken, Mushrooms and Herbs in Filo Pastry
Choux de Crab with Ginger, Chillies and Citrus Hollandaise
Classic Prawn Cocktail with Avocado, New Potatoes and Marie-Rose Sauce
Moules Mariniere with Shallots, Garlic, White Wine and Fresh Parsley
Grilled Sardines - Tomato Coulis and Walnuts



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Penne Arrabiata (V)

Organic Lamb Meat Balls - Tomato Sauce and Cauliflower Mornay
Confit Leg of Duck with Braised Puy Lentils and Pak Choi
Grilled Beef Burger - 100% Aberdeen Angus Beef with Cheese and Goose Fat-fried Chips
Grilled Lamb Steak - Celeriac Purée and Red Vine Jus
Chicken Breast Stuffed with Minted Lamb – Green Beans and Port Wine Jus
Roasted Fillet of Plaice with Chorizo – Broccoli, New Potatoes & Crème Fraiche
Roasted Fillet of Salmon - Paprika Potatoes, Green Beans and Dill Sauce
Vegetable Moussaka – Ripe Tomato Sauce & Macedonian Salad (V)
Escalope of Pork stuffed with Soft Cheese - Paprika Potatoes & Mushroom Sauce



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Hand Cut Chips Fried in Goose Fat
Selection of Vegetables (V)
Tomato & Onion Salad (V)
Mixed Leaves Salad (V)
Macedonian Salad (V)

We accept all cards except Amex & Diners Club. On a table of five or more an optional service charge of 10%, which is entirely at the customer's discretion, will be added. Gratuities go directly to our staff. Menu is subject to change

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Apple Cake with Vanilla Ice Cream (V)
Profiteroles with Banana Cream and Hot Chocolate sauce (V)
Chocolate Log with Poached Pear and Vanilla Ice Cream (V)
White Chocolate and Pistachio Parfait (V)
Cheese Platter (V)



Filter Coffee, Tea, Tisane Infusions £1.95
Double Espresso, Cappuccino, Café Latte £2.45
Liqueurs all @ £3.45
Cognac, Armagnac, Brandy all @ £3.45
Liqueur Coffees all @ £3.95



Tokaji, Cuvée 2000, Hungary. Magnificent sweet desert wine that has graced the tables of elite across Europe for hundreds of years. Medium amber in colour with an intense and complex nose of marmalade and spices. Sweet and rich on the palate with a fine cleansing acidity. Great length and a superb, lingering finish.
£5.95 (glass)/£22.95 (bottle)



Fine Ruby Port, Portugal. Full, rich and spicy port-wine with concentrated aromas of ripe red fruits.
£2.95 (glass)/£29.95 (bottle)



Rosès LBV 2000 Port, Portugal. An exceptional port from the outstanding 2000 vintage. It shows typically floral and elegant notes while offering intense flavours of cherry, raspberry, spice, as well as, heady sweetness, strong tannins and persistent finish.
£3.95 (glass)/£39.95 (bottle)

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