June Dinner Menu

Served daily from 6.30pm

French onion soup,
gruyère cheese croute

Creamy garlic mushrooms
on toasted sourdough,
smoked cheese gratin & balsamic syrup

Salmon & asparagus risotto balls,
lemon & chive velouté

Homemade seekh kebab,
cucumber & coriander salad, mint raita

Trio of melon,
gingered fromage frais, mango reduction

Napoleons Classic prawn cocktail,
(£2 supplement)

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Chargrilled sirloin steak,
parmesan mash, seared cherry tomatoes,
basil cream

Pork loin cutlet,
maple glazed apples,
spiced pear & sultana compote,
Henderson’s jus

Butter roasted chicken breast,
ham hock & mustard mash,
tarragon jus

Rump of lamb,
creamed peas with baby onions,
pancetta crisp & mint pesto

Charred swordfish steak,
sesame scented pak choi,
chilli & lime dressing

Leek, broccoli & aubergine crumble,
cheddar & shallot sauce
From the Grill

Grills served with hand cut chips, grilled tomato, mushrooms and onion rings

Sirloin steak
Fillet steak (£6 supplement)
Fillet of sea bass
Chicken breast

We recommend the following sauces to complement your grill:

Au poivre £1.50
Diane £1.50

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Chocolate & cherry brioche pudding, Nutella ice cream

Espresso panna cotta, cappuccino cream, Amaretti biscuit

Treacle tart, salted caramel sauce, peppered pineapple

A selection of ice creams

European cheese, celery, fruit and biscuits

Sunday - Friday
2 courses £17
3 courses £19
Dine in style £22

Saturday
2 courses £19
3 courses £21
Dine in style £25

Extras £2
Onion rings
Sauté mushrooms
Spinach
Creamed potatoes
Tossed salad
Hand cut chips

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients.

Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.