



PAN FRIED GARLIC MUSHROOMS IN CREAM & WHITE WINE SERVED WITH CRUSTY BREAD

A TRIO OF CUMBERLAND SAUSAGES ON CREAMY MASH POTATO
WITH SWEET FRIED ONIONS & THYME GRAVY

SEA SALT & BLACK PEPPER DEEP FRIED CHICKEN WITH FRIES & SMOKEY BBQ DIP

HOT PASTA BOWL

SMOKED SALMON ITALIAN HERB & PARMESAN HAM & MUSHROOM

CHILLI CON CARNE WITH BASMATI RICE

CRISPY BATTERED COD FILLET WITH TARTARE SAUCE & FRIES

THAI COD & PRAWN FISH CAKES ON AN AROMATIC SALAD WITH SESAME KECAP
SWEET SOY & LIME

HALF ROAST CRISPY DUCK WITH A RICH BLACK PLUM SAUCE

WHOLE GRILLED MEGRIM SOLE WITH GARLIC & HERB BUTTER

SOTTON SPRINGS RAINBOW TROUT FILLET WITH A WHITE WINE CREAM CAPER
& CORNICHON SAUCE

10 OZ 28 DAY AGED RIB STEAK SEASONED WITH SEA SALT & BLACK PEPPER
SERVED WITH FRIES

8 OZ 28 DAY AGED FILLET STEAK SEASONED WITH SEA SALT & BLACK PEPPER
SERVED WITH FRIES
(GREEN PEPPERCORN & BRAY SAUCE OR SAUCE DIANE)

SLOW OVEN ROASTED CHICKEN WITH BURNT SWEET ONIONS & A BURGUNDY SAUCE

STEAK ALE GUINNESS & MUSHROOM COB PIE