

## STARTERS

Ciabatta - olives - sun dried tomatoes - olive oil - aged balsamic	£5.00
Thai chicken cakes - sweet chilli dip	£5.25
Warm black pud saladette - leaves- croutons - bacon - blue cheese dressing	£5.50
Creamy garlic mushroom medley - olive oil crostini	£5.25
Assiette of fishcakes - cucumber dipping sauce	£5.50
Spiced pork skewers - satay - mini nan	£5.50
Homemade ham hock terrine - pickled vegetables - leaves - bread	£5.50
Mussels mariniere - cream - garlic - white wine - crusty bread	£5.50
Smoked salmon - Ricotta and dill fritter - rocket - lemon creme fraiche	£5.50
Smooth chicken liver parfait - caramelised onions - pickled gherkin - toasted sourdough - leaves	£5.50
Caesar salad - baby gem - olive oil croutons	£5.50
Breaded goats cheese croquettes - tomato chutney	£5.25
Spicy king prawns - garlic butter - crusty bread	£5.50
Indian platter - onion bahji - vegetable pakora - corn croquettes - mint Riata	£5.75
Asparagus - prosciuto - Parmesan - citrus butter	£5.75
Soup of the day - warm roll	£4.50

## KIDS

Kids plate from the carvery	£4.75
Baby bowl from the carvery	£3.75
Mini toad in the hole - chipolata sausages - fries - gravy	£4.75
Cheese burger - fries	£5.50
Chicken fillets - garlic cream sauce - rice	£5.75
Soft ice cream - strawberry or choc sauce	£3.75

## VEGETARIAN

Wild mushroom - broccoli - crumble	£10.00
Risotto primavera - shaved Parmesan	£10.00
Spinach and ricotta cannelloni - real chips	£10.00

## CHEESE

Northern cheese selection served with - Oatmeal biscuits - grapes - chutney	£5.75
---	-------

## COFFEE

Cup of Kenco filter coffee - mint	£1.75
Tea for one	£1.74
Liqueur coffee - your choice of liqueur	£4.75
<u>espresso coffee available</u>	

## CARVERY

Just choose which plate size you would like and help yourself to as much or as little as you would like from the carvery which consists of 4 roasts, vegetarian dish and dish of the day, served with a selection of seasonal vegetables, potatoes, home made Yorkshire puddings and gravy.  
Please note the sharing of plates is not allowed

**Plate from the carvery**  
**£9.25**

## MAINS

Weights relative prior to cooking			
Fillet steak 8 oz	£20.00		
Ribeye steak 10 oz	£14.75		
Sirloin 8oz	£14.75		
- crispy onion rings - roasted vine tomatoes			
- field mushroom - real chips			
<u>Sauces</u> - port and Stilton - peppercorn - bearnaise	£2.50		
Surf n Turf - add king prawns - garlic butter to any steak	extra £3.50		
Tournedos Rossini - fillet steak - chicken liver parfait - croute - field mushroom - red wine jus - chips	£20.00		
Rack of lamb - herb crust - fondant potato - jus	£19.00		
Seared rump of lamb - minted pea risotto - drizzled pesto oil	£13.50		
Aberdeen Angus beefburger- leaves - gherkins - Relish - sour dough - french fries	£10.00		
Venison steak - cranberry Cumberland sauce - chips	£17.00		
Guinness steak n kidney pie- mash - minted mushy peas	£12.00		
Chicken breast - prosciuto - garlic cheese stuffing - creamed leeks	£11.00		
Cajun spiced chicken breast - Caesar salad	£10.00		
Madras - chicken breast - rice - mini nan	£10.50		
Pork medallions - black pud - fondant potato - rhubarb and apple sauce	£13.50		
Asian spiced duck breast - vegetables - rice noodles	£14.00		
Battered cod - mushy peas - tartare sauce - chips	£10.50		
Roasted salmon - wild garlic sauce - spring onion mash	£11.00		
Smoked haddock - colcannon - hollandaise - asparagus	£12.00		
Chunky fish pie - mash - green vegetables	£10.00		
King prawns- spaghetti - rocket - chilli	£10.00		
<u>Sides</u>			
Mixed fresh salad	Mixed vegetables		
Real Chips	French fries	Olive oil mash	£2.00

## DESSERTS

Desserts from the famous jersey farm sweet counter. There are approx. 15 to choose from, pick your favourite or if you can't decide why not try a little bit of this and a little bit of that. Just buy a bowl and get exactly what you would like served with fresh pouring cream and soft ice cream from the machine.  
One visit to the sweet counter

£4.25