

DESSERTS

Apple Crumble (v)

home made and served with traditional vanilla custard

Tower of Cream filled Profiteroles (v)

with dark chocolate sauce

Tangy Lemon Tart (v)

a classic lemon tart with butter rich pastry

Raspberry & Chocolate Cheesecake

served with fresh whipped cream

Something Special

Chocolate Crunchie Giant Ice Cream Sundae

£3 Supplement

an entire crushed Crunchie bar mixed with oodles of chocolate and vanilla ice cream, smothered with freshly whipped cream, sprinkled with Smarties with a flake and a cherry on top!

Selection of Cheese

£2 supplement as a dessert alternative
£5 supplement as an additional course

mature cheddar, blue stilton and brie served with biscuits, English fruit and ale chutney, celery & red grapes

COFFEE

Why not finish your meal with freshly made coffee?

£1.75 with one free re-fill

LOVE^{THE}
DOGS
Menu

STARTERS

Chefs Home Made Soup of the Day (V)

served with a crusty roll and butter

Pate de Campagne

served with baguette and tomato chutney

Chicken Caesar Salad

a traditional Caesar salad topped with succulent chicken mini fillets

Creamy Garlic Mushrooms

served on garlic bread and garnished with crispy lardons of smoked bacon

Something Special

Smoked Salmon and Prawn Salad

£2.50 Supplement

slices of Scottish smoked salmon, topped with juicy North Atlantic prawns bound in a marie rose sauce, served with mixed leaves

EXTRAS

Chunky Chips	£1.75 per portion
Battered Onion Rings	£1.50 per portion
Garlic Bread	£1.50 per portion

(v) Suitable for Ovo lacto vegetarian.

Some of our dishes may contain nuts or nut derivatives please ask your server which dishes are suitable for your safe dining. Menu is subject to availability and may change without prior notice.

MAIN COURSES

Suggestions for a wine to complement each dish are shown in colour below.

Steak & Ale Pie

a rich and tasty individual deep dish pie topped with puff pastry, served with mixed carrots & leeks and buttered new potatoes

Wine suggestion: Mill Cellars Shiraz (7)

BBQ Chicken Breast Melt

baked chicken breast marinated in a rich BBQ sauce, smothered in melted Monterey Jack cheese. Served with a crisp mixed salad, coleslaw and parmentier potatoes

Wine suggestion: Nobilo Southern Rivers Sauvignon Blanc (3)

Roast Belly Pork

a succulent piece of belly pork, served with mixed carrots & leeks, buttered new potatoes and rich red wine gravy

Wine suggestion: Vendage White Zinfandel (10)

Fillet of Sea Bass

served on a stir fry mix of peppers, mushrooms & spinach with buttered new potatoes and a creamy herb sauce

Wine Suggestion: Rapel Valley Chardonnay (2)

Vegetable & Quorn Korma (v)

served on a bed of fluffy rice in a large tortilla basket complete with mango chutney on the side

Wine suggestion: Mill Cellars Shiraz (7)

Something Special

Lamb Shank

£5 Supplement

slowly braised in red wine and vegetables to give a rich and succulent flavour. Served with mash, mixed carrots and leeks and a rich gravy

Wine suggestion: Faustino VII Rioja (8)

Sirloin Steak

£5 Supplement

with mushrooms, grilled tomato, garden peas & chunky chips, and a creamy pepper sauce

Wine suggestion: Veramonte Reserva Cabernet Sauvignon (6)