



## Starters

Soup of the day with warm bread roll & butter	£3.95
Pan fried chicken livers with spring onions and Madeira glaze on thyme brioche	£5.75
Grilled Bury black and white pudding with mustard dressing, poached egg & bacon	£5.95
Cocktail of fresh water prawns bound with marie-rose & served with fingers of wholemeal bread	£5.95
Stuffed chicken balantine with red pepper mouse & damson compote	£5.95
Duo of sunripe melon with fruit sorbet & crème de peche syrup	£5.25
Sticky baby back ribs cooked in rye whisky and coke	Small £5.75   Large £8.75
Piri-piri king prawns with grilled garlic ciabatta	Small £6.25   Medium £7.95   Large £9.95
Traditional oak smoked salmon with gulls egg, lemon & shallots	£6.25

## Entrees

Whole baked guilt head bream with fennel cream sauce & Mediterranean vegetables	£17.95
Prime fillet of beef wellington with Stilton, spinach & bacon served with a Madeira sauce & roast buttered vegetables (Only cooked medium / medium-well)	£23.95
Ricotta tortellini in a red wine, tomato & rosemary ragout sprinkled with sweet pea salsa	£11.95
Rack of Cumbrian lamb with grain mustard, mature cheddar dauphinoise confit cherry vines in a port wine sauce	£19.25
Risotto of porcini mushrooms with asparagus, rocket & shaved parmesan	£11.95
Sage crusted breast of chicken with pomme- puree & red pepper sauce	£16.50

**Please inform a Member of Management if you have any Dietary Requirements**



## Grills

Grilled sirloin steak with tomato, mushrooms, onion rings and hand cut chips	£21.95
Grilled fillet steak with tomato, mushrooms, onion rings and hand cut chips	£23.95
Grilled salmon supreme with buttered new potatoes and hollandaise	£15.95
Catch of the day	(market price)

## Side dishes, sauces and salads (£1.95 each)

Hand cut chips	Creamy mash	Buttered new potatoes
Swede & carrot puree	Cabbage & bacon	Buttered mixed vegetables
Rocket & parmesan salad	Dressed mixed salad	

## Desserts

Iced mango parfait with dark chocolate shards and wild berry coulis	£5.95
Fruits of the forest & sparking rose wine jelly with Chantilly cream	£5.95
Stem ginger cheesecake with masserated strawberries	£5.95
Homemade sticky toffee pudding with butterscotch sauce & vanilla ice-cream	£5.95
Dark chocolate torte with orange segments & orange sorbet	£5.95
Selection of cheese and biscuits served with celery, grapes & chutney	£5.95

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