

# MENU

ONE COURSE - 17.95

TWO COURSES - 19.95

THREE COURSES - 24.95

APPETISER - bread & butter £5 - olives £6 - bread, balsamic & oil £5.50

## STARTERS

**Crispy Beef & Noodle Salad**  
with ginger dressing & cashew nuts

**Breaded Brie**  
on plum compote

**Flat Mushroom**  
topped with grilled mediterranean veg &  
goats cheese

**Soup of the Day**  
please ask your waiter

**Salmon Fish Cake**  
with spinach & beurre blanc

**Antipasti plate**  
please ask your waiter  
**£3 supplement**

**Dressed Crab and Prawns**  
with Marie Rose sauce  
**£5 supplement**

## SIDES £3.95

Orange & Pomegranate salad

Mediterranean vegetables

Chunky chips

Skin-on-Fries

Creamy Mash

## MAIN COURSE

**Osborne Fish & Chips**  
with mushy peas

**Fillet of Chicken wrapped in Pancetta**  
with dauphinoise potato & roasted veg

**Wild Mushroom Risotto (V, VE)**

**Stuffed Aubergine (V, VE)**  
with mediterranean vegetables

**Fillet of Sea Bass**  
on crushed new potatoes & creamy sauce

**9oz Ribeye Steak**  
with wild mushrooms, confit shallots, roasted garlic, cherry  
tomatoes, chunky chips & peppercorn sauce  
**£7 supplement**

**7oz Fillet Steak**  
with wild mushrooms, confit shallots, roasted garlic, cherry  
tomatoes on vine, chunky chips & peppercorn sauce  
**£9 supplement**

## DESSERTS

Apple & blueberry crumble with custard (vegan available)

Raspberry crème brûlée

Strawberry cheesecake (vegan available)

Mint & dark chocolate torte

Selection of ice cream (vegan available)

Selection of cheese & biscuits £4 supplement

# SUNDAY MENU

APPETISER - bread & butter £5 - olives £6 - bread, balsamic & oil £5.50

## STARTERS

Crispy Beef & Noodle Salad £8  
with ginger dressing

Breaded Brie £7  
on plum compote

Flat Mushroom £7  
topped with grilled mediterranean veg  
& goats cheese

Soup of the Day £6  
please ask your waiter

Salmon Fish Cake £8  
with spinach & beurre blanc

Antipasti plate £9  
please ask your waiter  
£3 supplement

Dressed Crab and Prawns £17  
with Marie Rose sauce  
£5 supplement

## DESSERTS

Apple & blueberry crumble with custard £8  
(vegan available)

Raspberry crème brûlée £8

Cheesecake Berry compote £8  
(vegan & gluten free available)

Mint & dark chocolate torte £8

Selection of ice cream £6.50  
(vegan option available)

Selection of cheese & biscuits £12

## MAIN COURSE

Osborne Fish & Chips £18.50  
with mushy peas

Stuffed Aubergine (V, VE) £17.50  
with mediterranean vegetables

Fillet of Sea Bass £21  
on crushed new potatoes & creamy sauce

## ROASTS

Roast Chicken £21  
Roast Sirloin of Beef £24.50  
Roast Lamb Rump £24

All roasts are served with crunchy roast potatoes, Yorkshire pudding, stuffing, selection of vegetables and gravy

## SET 2 COURSE 19.50

### Starters

Breaded brie & plum compote

Soup of the Day

### Mains

Chefs Choice Roast

Beetroot & Butternut squash Wellington (V,VE)

### Desserts

Apple & blueberry crumble with custard (vegan available)

Selection of ice cream

## SIDES

Roast Potatoes £5.50

Pigs in Blankets £5.50

Chunky Fries £3.95

Skin-on-Fries £3.95

Creamy Mash £3.95