

## ${\it P}$ re Starter Nibbles

Garlic Bread Lashings of Garlic Butter & Mature Cheddar	(1, 3, 7,)	£6.00

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Traditional Prawn Cocktail, (£3.00 Supplement Resident Dinner Menu Only) Crisp Baby Gem Lettuce, Vine Tomatoes bound in a Rich Marie-Rose Sauce		£9.50
Duck Spring Roll, Asian Salad, Soy Sauce	(1, 3, 6, 12,14)	£9.00
Chilled Melon, Ginger & Lemongrass Syrup with Iced Sorbet.		£6.00
Stuffed Panko Crumbed Mushrooms Maple Cured Bacon, Mature Cheddar, Peppers with a Garlic Mayonnaise	(1, 3, 6, 7, 9, 10)	£8.50
Chefs Homemade Soup,	(1, 7,9)	£6.50
Caesar Salad, Chicken, Tossed with Bacon, Garlic Croutons and Caesar Dressing	(1, 3, 4, 10)	£9.00
Grilled Goats Cheese, Garlic & Thyme Roasted Beetroot Served on a Brioche with Caramelised C	(1, 6, 7, 12) Pnion	£8.50
Chicken Wings, Coated in a Sticky BBQ Sauce, Celery Sticks, Blue Cheese Dressing	(1, 3, 6, 7, 9, 12)	£8.00



## ${M}$ ain Course

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	Sirloin Steak,	(£8.00 Supplement Resident Dinner Menu Only)	(1, 3, 6, 7, 12)	£32.00
	Fillet Steak,	(£10.00 Supplement Resident Dinner Menu Only	(1, 3, 6, 7, 12)	£35.00
	Beef & Bird	(£10.00 Supplement Resident Dinner Menu Only (1, 3, 6, 7, 9, 12)	<b>y</b> )	£36.00
	Served	with Saute Mushroom, Vine Roasted Tomato an	d Onion Ring	
	Classic Beef Stroganoff, Strips of Fillet in a Brandy & Fren	nch Mustard Sauce with Rice.	(6, 7, 10, 12)	£24.00
	Lamb Cutlets Slow Roasted Lamb Cutlets, Wit	(£5.00 Supplement Resident Dinner Menu Only) e Onion Mash, Roasted Squash & Merlot Jus.	(6, 7, 12)	£27.00
	Pan Fried Breast of Chicken, Garlic & Bacon Stuffing, serve	ed with a Red Wine Jus.	(1, 6. 7. 9. 12)	£21.00
	Chicken Maryland, Breast of Chicken with Bacon, To	omato, Caramelised Pineapple & Banana Fritter.	(1, 3, 6, 7)	£22.00
	Pan Fried Cod, Crushed Potatoes, Buttered G	Greens, Caper & Prawn Butter, Pea Puree.	(2, 4, 6, 7)	£22.00
	Pan Seared Seabass, Vegetable Coconut Rice, Yellow	Thai Curry Sauce.	(4, 7)	£23.00
	Seafood Grill Selection of Seafood, Wilted Gre	eens & Provencal Sauce	(2, 4, 7,9)	£28.00