

Menu

Served from 2 - 28 January 2018

Two Course Meal £12.95

Three Course Meal £15.95

Children (aged 12 and under) 2 courses for £3.95 - see separate menu

RESTAURANT
19
14

Starters

Chef's Soup of the Day (v)

Served with rustic croutons

Chicken Liver Pâté

Paired with cranberry chutney and toasted brioche

Duo of Melon with Winter Berries (v)

Complemented by a raspberry sorbet

Large Yorkshire Pudding

Served with homemade rich beef gravy or vegetarian onion gravy (v)

Main courses

Sausages & Mash

Served with creamy mashed potatoes, fresh garden peas and onion gravy

Breast of Chicken with Tarragon and White Wine Cream Sauce

With dauphinoise potatoes and broccoli

Butternut Squash Lasagne (v)

Served with mixed leaf salad

Grilled Gammon Steak

Accompanied by triple cooked chunky hand-cut chips, onion rings, a slice of pineapple and garden peas

Mushroom and Chestnut Risotto with Parmesan Tuille (v)

Served with tomato salad and balsamic dressing

Traditional Fish & Chips

In house beer battered fish of the day accompanied by triple cooked chunky hand-cut chips, mushy peas and tartare sauce

Side orders

Chunky Chips

£2.45

Tomato and Onion Salad

£2.45

Seasonal Vegetables

£2.45

Please note that fish dishes may contain bones. Some dishes are subject to seasonal availability and details are correct at the time of printing. If you have a food allergy or special dietary requirement we will do our best to accommodate your needs. Please speak to your server prior to ordering and our chef will endeavour to meet with any requests made on the evening.

(v) = vegetarian

Desserts

Chocolate Fudge Cake

Served with vanilla ice cream

Chef's Crumble

Served with custard or ice cream

Cheesecake of the Day

Served with cream

Selection of Ice Creams

Vanilla, chocolate and strawberry

A luxurious and sumptuous dining experience with the best views over City Park