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

Starters

Chef’s Soup of the Day (v)
Served with rustic croutons

Duo of Melon with Winter Berries (v)
Complemented by a raspberry sorbet

Chicken Liver Pâté
Paired with cranberry chutney and toasted brioche

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

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

Breast of Chicken with Tarragon and White Wine Cream Sauce
With dauphinoise potatoes and broccoli

Mushroom and Chestnut Risotto with Parmesan Tuille (v)
Served with tomato salad and balsamic dressing

Butternut Squash Lasagne (v)
Served with mixed leaf salad

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