

Restaurant

Starters

Broccoli & goats cheese soup

Broccoli soup, goats cheese and walnuts finished with cream
£ 6.00

Smooth chicken liver pate

Smooth chicken liver pate served with bruschetta, chutney and a port glaze
£ 7.00

Tempura kings prawns

King prawns fried in a tempura batter, served with a soy and chilli dipping sauce
£ 10.00

Moules mariniere

Mussels cooked with garlic, white wine and finished with cream and crusty bread
£ 11.00

Oysters

6 fresh oysters served with mignonette, champagne and a tomato and chilli pesto
£ 18.00

Cold cut meat board

Sliced chorizo, salami and parma ham served with sour cream and chive and garlic bruschetta
1 person £ 10.00 / 2 persons £ 18.00

Main Menu

All our steaks are 28 day dry aged Aberdeen angus

10oz Sirloin steak (recommended medium rare)
£ 27.00

10oz Ribeye steak (recommended medium)
£ 29.00

8oz Fillet steak (recommended medium rare)
£ 29.50

Chef's fillet wellington (served pink)

4oz fillet steak, mushroom pate, English mustard, parma ham and pastry
£ 27.00

All our steaks are served with hand cut chips, roasted vine tomatoes, flat mushroom, parsley butter and choice of sauce
Classic peppercorn, mushroom, or bordelaise sauce.

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Loup de mer

Pan fried sea bass fillets, spinach potato cake finished with lemon oil

£ 19.00

Sticky lemon chicken

Pan fried chicken breast and thigh on the bone served with creamed mashed potato and grilled courgettes

£ 17.50

Mushrooms and leek creamed pasta

Mushrooms and leeks sauteed with white wine, cream and parmesan, perfumed with tarragon and finished with garlic bruschetta

£ 16.00

Sides £4.00

Rocket, tomato and parmesan salad

Buttered fresh market vegetables

Crushed herb potatoes

Hand cut chips

Sweets & Desserts

Strawberries and cream

Strawberries filled with whipped cream and glazed with a rich chocolate sauce

£ 8.00

Cambridge burnt cream

Vanilla (creme brulee) with mixed summer berries

£ 8.00

Italian dessert platter

A selected of mini patisseries and gelato

£ 17.00 (serves 2)

Cheeseboard

Continental cheese's served with mixed crackers, chutney and fresh grapes

1person £ 10.00 / 2persons£ 18.00

Ask your waitress for a recommended glass of port to compliment your cheeseboard