

Spring / Summer 2009

The Carvery

All our produce is sourced from excellent British suppliers using traditional farming methods.
Our meats are hung for a minimum of 21 days & fish from sustainable sources.

starters

Soup of the Day w/ thick cut malted bloomer	3.25
Gressingham Duck & Orange Pate w/ melba toast & red onion marmalade	4.75
(v) Honey Dew Melon fan w/ summer berries	3.95
Breaded White Bait served on lettuce w/ tartare	4.50

carvery roasts

Always 3 of the following available:-

British Farmed Turkey
Honey Glazed Gammon
Succulent loin of Pork
British or Irish Beef
(v) Brie & Mushroom Wellington (please order)

Monday - Saturday (excluding Bank Holidays)	7.95
Sundays & Bank Holidays	9.50

Childrens Carvery (under 10 years old)	4.95
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All served w/ a selection of fresh seasonal vegetables, roast & new potatoes, Yorkshire pudding, chipolata sausage, sage & onion stuffing & a choice of home made gravy.

chef's desserts

Selection of Ice Creams (vanilla / chocolate / strawberry)	3.25
Banoffee Pie	3.75
Blackberry Cheesecake	3.75
Apple Crumble *	4.25
Sticky Toffee & Date Pudding *	3.95
Bread & Butter Pudding *	3.75
Spotted Dick *	4.25
Lemon Drizzle Cake *	3.75
Chocolate Fudge Cake *	4.25

* Served w/ a choice of Custard, Cream or Vanilla Ice Cream

(V) denotes vegetarian. Our dishes may contain traces of nuts

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