



## DINNER MENU

### STARTERS

HONEY ROASTED PARSNIP SOUP WITH BASIL OIL (v, gf) <i>Served with sliced sourdough bread and butter.</i>	<b>£5.95</b>
SAUTEED GARLIC, CHILLI & TOMATO PRAWNS <i>Served on toasted ciabatta.</i>	<b>£7.50</b>
CHICKEN LIVER PARFAIT <i>Toasted brioche and apple &amp; plum chutney</i>	<b>£6.95</b>
ROSEMARY & GARLIC BAKED CAMEMBERT (v) <i>With tomato and chilli chutney and warm sourdough bread.</i>	<b>£6.50</b>
HOISIN DUCK SPRING ROLLS <i>Homemade spring rolls served with hoisin sauce.</i>	<b>£6.95</b>
GRILLED ASPARAGUS, PANCETTA & POACHED EGG <i>Finished with Chef's hollandaise sauce.</i>	<b>£6.95</b>
GARLIC MUSHROOMS (v) <i>Mushrooms sauteed with onions, garlic in a white wine cream sauce. Served on garlic ciabatta.</i>	<b>£6.50</b>

### SALADS

CHICKEN CAESAR <i>Grilled chicken fillet, Romaine lettuce, anchovies, croutons and parmesan shavings.</i>	<b>£6.95</b> <b>(main) £12.95</b>
GRILLED HALLOUMI SALAD (V) <i>With mixed roasted peppers, red onions, cherry tomatoes, black olives in house dressing</i>	<b>£6.95</b> <b>(main) £11.95</b>



## MAINS

8 oz. SIRLOIN STEAK (g.f)	<b>£21.50</b>
<i>Grilled to your preference with French fries, dressed rocket and garlic &amp; cherry tomatoes.</i>	
STEAK, EGG & FRIES (g.f)	<b>£15.95</b>
<i>Thinly beaten sirloin steak, with French fries and two fried eggs.</i>	
Add a steak sauce - Peppercorn, Red Wine Jus or Bearnaise	<b>£1.50</b>
MINT & GARLIC LAMB RUMP (g.f)	<b>£18.95</b>
<i>Served with dauphinoise potato, tenderstem broccoli and balsamic &amp; rosemary jus.</i>	
BAKED CAJUN COD LOIN (g.f)	<b>£15.95</b>
<i>With parsnip puree, creamy mash, roasted vegetables and a red pepper coulis.</i>	
STEVENTON BEEF BURGER	<b>£14.50</b>
<i>Homemade beef burger, topped with bacon, gherkins and cheddar cheese in a brioche bun. Served with French fries and tomato garnish.</i>	
PORK FILLET & PANCETTA (g.f)	<b>£15.95</b>
<i>Fillet wrapped in pancetta with dauphinoise potato, caramelized apples, tenderstem broccoli and a creamy mustard sauce.</i>	
GRILLED SEABASS FILLET (g.f)	<b>£16.50</b>
<i>On crushed new potatoes, buttered green beans and prosecco and crayfish tail sauce.</i>	
LEMON & THYME CHICKEN SUPREME (g.f)	<b>£13.95</b>
<i>Creamy mash, chorizo, buttered green beans, Chantilly carrots and red wine jus.</i>	
CHEF'S AUTHENTIC CHICKEN CURRY	<b>£16.50</b>
<i>A flavoursome homemade Indian curry cooked with chicken thigh. With basmati rice and naan bread.</i>	
WILD MUSHROOM & PAPPARDELLE PASTA (v)	<b>£13.95</b>
<i>Cooked in a creamy white wine, garlic sauce. Garnished with parmesan shavings.</i>	

### SIDES £3.25 each

Parmesan French Fries  
Seasonal Vegetables

Beer Battered Onion Rings  
House Salad

Rocket & Parmesan Salad  
Tenderstem Broccoli



## DESSERTS

PINK GIN & CHERRY CHEESECAKE <i>With raspberry coulis.</i>	£5.50
STICKY TOFFEE PUDDING <i>With toffee sauce and salted caramel ice cream</i>	£5.50
BELGIAN CHOCOLATE & ORANGE TORTE	£5.50
FARMHOUSE CHEESES & BISCUITS <i>Selection of brie, mature cheddar and stilton served with celery, grapes, chutney and biscuits</i>	£6.95

## TEA / COFFEE

COTSWOLD FILTER COFFEE	£2.75
DECAFFEINATED COFFEE	£2.50
TWININGS ENGLISH BREAKFAST	£2.25
EARL GREY, CAMOMILE, PEPPERMINT	£2.25
CRANBERRY, ELDERFLOWER & RASPBERRY	£2.25