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**Sample Dinner Menu**

Starters

King Prawn Tom Yum Soup £7.25

Chicken Liver Parfait, Fig Chutney & Grill Bread £6.95

Breaded Cod Cheeks, Sweet Chilli Dipping Sauce £7.25

Salad of Parma Ham & Avocado, Pesto £5.95

Salmon Gravadlax, Beetroot Vinaigrette, Apple, Horseradish & Caper Cream £6.95

Terrine of Local Pork & Chorizo, Tarragon & Tomato Salsa £6.95

Charcuterie Platter, Piccalilli & Grill Bread £7.50

Salt & Chilli Soft Shell Crab, Thai Salad £9.50

Welsh Rarebit, Red Pepper & Chilli Jam, Mixed Leaf Salad £6.25

Twice Baked Stilton Soufflé, Grilled Bread £7.25

Mains

Pan Fried Fillet of Gurnard, Fondant Potato, Pickled Cucumber & Lemon Dressing £13.50

Breaded Cod Fish Cake & Chips, Garden Peas & Tartare Sauce £13.95

Pan Fried Fillet of Seabass, Mash Potatoes, Capers & Parsley Butter £17.25

Linguini with Clams, Mussels, Tomatoes, Chilli, Garlic & Spinach £16.50

Roasted Fillet of Salmon, Chorizo Crust, Sauté Potatoes & Green Beans £15.95

Grilled Breast of Lemon Chicken, Grilled Vegetables, Lemon Butter £13.95

Roasted Rump of Lamb, Dauphinoise Potatoes, Savoy Cabbage, Crispy Seaweed £18.50

8oz Flat Iron Steak, Café de Paris Butter, Pommes Frites & Green Salad £16.50

10oz Rump Steak, Peppercorn Sauce, Hand Cut Chips & Green Salad £18.50

Mushroom, Spinach & Gorgonzola Risotto £11.95

**Sharing Dishes**

Grilled Rib of Derbyshire Beef, Pommes Frites & Béarnaise Sauce, Green Salad **£48.50 for two**

Grilled Moroccan Spiced Leg of Lamb, Vegetable Cous Cous, Spicy Mint Dressing **£42.50 for two**

**Side Dishes All At £2.75**

Seasonal Vegetables, Pommes Frites, Hand Cut Chips & Green Salad

**Desserts All at £6.25**

Crème Brulee, Shortbread Biscuit

Coconut & Rum Pannacotta, Pineapple & Lime Salsa, Coconut Tuile

Clafoutis of Quince with its own Sorbet

Warm Chocolate Tart, Pear Jelly, Honeycomb & Stem Ginger Ice-Cream

Brown Sugar Meringue, Warm Berry Compote, Vanilla Cream

Selection of Homemade Sorbets & Ice Creams

Selection of Local Farmhouse Cheeses, Chutney & Biscuits £8.25

***Please expect a 25 minute wait for main courses only, as all our food is prepared to order \*Please inform us of any allergies\* we try to source as much of our produce from local suppliers, and are keen to use as many “home-grown” ingredients as possible. All herbs re grown in the garden, some of our vegetables cultivated in our plot (GF) – Gluten Free.***