

Dinner Menu

Starters

Soup of the Day

Thai Fishcakes – Pineapple Salsa – Coriander Mayonnaise

Heritage Beetroot – Candied Walnut Salad – Blue Cheese – Honey Mustard – Vinaigrette (V) (GF)

Creamy Garlic Mushrooms – Toasted Ciabatta (GF)

Pan Fried Scallops, Quail Egg, Pancetta, Lemon Puree (£2.00 supplement)

Duck Breast, Sautéed Asian Greens, Plum Sauce and sesame (£2.00 supplement)

Mains

Sea Bass – Tabbouleh – Rosemary – Lemon Puree

Potato, Spinach and Feta Frittata – Honey Roast Vegetables – Crispy Sage (V)

Lamb Shank, Garlic Mash, Roasted Vegetables, Rosemary Jus

Chicken Breast, Dauphinoise potatoes, Oyster Mushroom Sauce , Tender Stem Broccoli

Granary Burger, Lettuce, Tomato, Proper Chips, Coleslaw

Pan Fried Halibut, Braised Fennel, Caramelised Cauliflower puree, Sun dried tomato pesto (£3.00 supplement)

10oz Ribeye Steak, Vine Tomatoes, Field Mushroom, Proper Chips, Peppercorn Sauce
(£3.00 Supplement)

Dinner Menu

Desserts

Sticky Toffee Pudding – Butterscotch Sauce – Vanilla Ice-cream

Hot Dessert of the Day

White Chocolate Cheesecake – Pistachio Praline – Raspberry Coulis

Lemon Posset – Shortbread – Honeycomb

Trio of Ice Creams – Brandy Snap

Chocolate Fondant, Black Cherries, Ice Cream (£2.00 Supplement)

Selection of Cheeses, Celery, Grapes, Chutney and Biscuits (£2.00 Supplement)

Coffee

Tea (including Herbal and Fruit) or Filter Coffee £2.50

Cappuccino, Latte, Mocha, Espresso & Hot Chocolate £2.95

Speciality Coffees £4.95

Scotch – Whisky

Gaelic – Irish Whisky

Caribbean – Rum

French – Brandy

Calypso – Tia Maria

Baileys Latte – Baileys

1 Course - £16.95

2 Courses - £20.95

3 Courses £24.95