

Table d'hôte Menu

1 course - £14.95

2 courses - £18.95

3 courses - £21.00

7pm - 9.30pm

STARTERS

Chef's Homemade Soup of the Day

Mushroom, leek and stilton tartlet

Beetroot puree,

Ham hock terrine

House made piccalilli rustic brown bread

Steamed Mussels

White cream garlic reduction

Poached egg salad

Sautee of bacon, black pudding and tomato seasonal leaves, honey and grain mustard dressing

Classic Prawn Cocktail

Served with brown bread and butter

Mini goat's cheese

Beetroot Carpaccio, balsamic glaze

MAINS

Tillington style steak pie

Creamed mash, stilton sauce

Pan Fried Lambs Liver

Served with Caramelised red onions and mash in a rich red wine sauce

Pressed Staffordshire Belly Pork

Neeps and tatties, Mac sweens Haggis fritters, red cabbage, apple fondant

16oz Lamb Shank

Slow cooked in red wine, redcurrant jelly and
Served with fluffy mash and roast carrots and parsnips

Thai Green Curry

With braised rice flavoured with lime
And ginger served with prawn crackers

Fish dishes

Catch of the day

Fresh from today's market

Beer battered haddock

, chunky chips, mushy peas, house made tartare sauce

Grills

Cajun chicken

Served with chunky chips, roast tomato, field mushroom

Pork 14oz T-bone

Served with chunky chips, roast tomato, field mushroom

8oz Sirloin Steak

Served with chunky chips, roast tomato, field mushroom

Beer battered onion rings

(Supplement charge of £3.95)

SAUCES: - Pepper Sauce, Diane Sauce, Creamy Stilton Sauce £1.95

Vegetarian

Wild mushroom risotto

Rocket parmesan salad

Gnocchi

Roasted tomato, confit garlic, wilted spinach, red pesto dressing Rocket
parmesan salad

DESSERTS

Sticky Toffee Pudding

Served with butterscotch sauce and vanilla ice-cream

Chocolate and orange bread and butter pudding

English custard

vanilla and raspberry crème brulee

Cinnamon short bread

Fresh fruit salad

Fruit sorbet

Chocolate tart

Honey comb ice cream

A Selection of Ice Creams

Finished with crisp wafers

A Selection of Cheese & Biscuits

Served with grapes, celery and chutney