

Sample Evening Menu

6.30pm - 8:45pm Sunday - Thursday

6.30pm - 9.15pm Friday & Saturday

Starters

Soup of the day C D SD CG L	£5.50
Chicken liver & Cognac pate CG D	£6.25
Plum and apple chutney and ciabatta bread	
Seasonal Melon with a lemon sorbet SD	£5.95
Forrest berries and gin syrup	
Smoked haddock and spring onion fishcake E D SD CG	£6.25
Lemon Mayonnaise	
Feta cheese and black olive tart CG D SD	£6.25
Spiced tomato relish	

Main Courses

All dishes served as stated

Beer battered fish CG E SD F	£13.95
Classic chips, peas and homemade tartar sauce	
Pan fried chicken D CG SD	£15.95
Roast vegetables and potato, white wine and tarragon sauce	
Char-grilled rump steak D CG SD	£18.95*
Chips, onion rings and grilled mushroom	
Char-grilled gammon steak D CG SD	£16.95
Chips, onion rings and grilled mushroom	
Sri Lankan chicken curry D CG SD MU C N	£15.95
Served with rice and naan	
Grilled fillet of haddock F SD D	£15.95
Roast vegetables and potato, lemon and chive butter sauce	
Buckatree beef burger CG D SD	£14.95
Topped with cheese and bacon. Served with chips and slaw D CG SD	
Pea & Asparagus Risotto D CG SD	£12.95

Desserts

£5.50

Lemon tart with Chantilly cream and strawberry compote D CG E	
Hot dessert of the day with custard- <i>please ask your server for details</i>	
Baked vanilla cheesecake with berry compote D CG	
Selection of dairy ice cream D	
Chocolate brownie with ice cream CG N D	
Profiteroles filled with cream laced with butterscotch sauce D E SD CG	

***£2.95 Supplement**

As part of the Food Information Regulations Act we list to the top 14 EU recognised allergens on our menus C=Celery CG=Cereals containing Gluten D=Dairy E=Eggs F=Fish L=Lupin Seeds Mo=Molluscs Mu=Mustard N=Nuts (trace nuts) P=Peanuts S=Soya SD = Sulphur Dioxide SF=Shellfish SS=Sesame Seeds

Wine List

White Wine

#1	Los Pastos Chardonnay (Australia) Delicious flavours of peaches & pineapple	£17.50
#2	Pecking Order Chenin Blanc (South Africa) Dry but fruit driven style with fresh citrus on the nose	£18.00
#3	Caracara Sauvignon Blanc (Chile) Tantalising ripe citrus. Zingy, fresh and herby feel	£18.00
#4	Gran Sentina Pinot Grigio (Italy) Green apple, peach and pear notes, hints of elderflower	£18.50
#5	Southern Lights Sauvignon Blanc (New Zealand) Fresh and vibrant with passion fruit and gooseberry	£18.50

Rose

#6	California Creek Zinfandel (USA) Stylish with good red berry fruit. Soft and refreshing	£17.50
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Red Wine

#7	The Gavel Shiraz (Australia) Big and bold with ripe fruit flavours of blackberries	£17.50
#8	Pacamaya Merlot (Chile) A warm, pleasing wine full of plummy fruit	£17.50
#9	Pelusas Cabernet sauvignon (Chile) Soft tannins and vanilla from the gentle use of oak	£18.50
#10	Casa Solera Malbec (Argentina) A soft, spicy and well-rounded wine	£18.50
#11	Carrizal Tinto Rioja (Spain) Good depth of fruit flavour with smoky overtones	£18.50

Sparkling & Champagne

#12	Orobella Spumante (Italy) Sparkling wine made from Chardonnay grapes	£18.50
#13	Villa Enrico Prosecco (Italy) Fresh and fruity with a crisp citrus twist	£24.50
#14	House Champagne – Henri Favre Brut NV Fragrant and elegant aromas of green apple and pear	£35.00

House Wine by the Glass	20cl	175ml	250ml
Sauvignon Blanc		£4.50	£6.50
Merlot		£4.50	£6.50
Prosecco	£6.75		