

# Steak Night

## Starters

### **Pan Seared Scallops- £12.00**

Served with Cauliflower Puree, Chorizo Chunks and Pea Shoots

### **Soup of The Day (v) - £7.50**

With Warm Bread

### **Panko Pheasant Breast - £9.00**

Served with Sweet Chilli Sauce and Dressed Salad

### **Pan Fried Pigeon Breast and Chicken Livers- £10.00**

Served in a Wild Mushroom, Garlic and Cream Sauce

### **Leek & Smoked Brie Tart(v)- £8.50**

Served with Dressed Salad

### **Pan Fried King Prawns - £9.50**

Cooked in Garlic Butter with Capers, Cherry Tomatoes. Served with Warm Bread

## Mains

### **Locally Sourced 8oz Sirloin - £19.50**

A Pan Fried Prime Sirloin Served with:  
Chunky Chips, Onion Rings, Roasted Tomatoes & Dressed Watercress  
Peppercorn **or** Mushroom Sauce

**Includes a 125ml Glass Pinot Grigio or Merlot  
or Pint of Carling or Inclined Plane**

**or**

### **Vegetable Nut Roast(v) - £15.00**

Chunky Chips, Onion Rings, Roasted Tomatoes & Dressed Watercress  
Peppercorn **or** Mushroom Sauce

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## *Desserts*

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**Apple Crumble Tart & Custard - £8.00**

**Strawberry & Vanilla Cheesecake with Fruit Coulis - £8.00**

**Warm Chocolate Brownie with Chocolate Sauce and Ice Cream - £8.00**

**Vanilla Panocotta with Homemade Shortbread Biscuits - £8.00  
and Fruit Compote**

**Selection of Ice Cream 3 Scoops - £7.00**

**2 Scoops - £5.50**

**Vanilla, Chocolate, Strawberry, Honeycomb, Salted Caramel**

**Cheeseboard with Fruits, Chutney and Crackers - Single - £9.00  
- For 2 - £17.00**

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**Coffee/ Tea £3.95**

Coffees: Cappuccino, Latte, Americano, Mocha, Flat White

Teas: English Breakfast, Peppermint, Green

**Espresso - £3.00 Dbl - £3.50**

**Coffee Float - £8.00**

**Irish/Rum/Scotch?Tia Maria/ Baileys/Drambuie**

**Port - £4.20 - Dbl - £7.90**

**Remy Martin VSOP - £5.50 - Dbl - £10.00**

**Courvoisier VS - £4.00 - Dbl - £7.50**