

APPETISERS

Roasted Asparagus , wrapped in Parma Ham topped with Parmesan, served on Crisp Leaves	£7.50
Crayfish & Prawn Cocktail , Avocado Aioli & a hint of Tabasco	£6.25
Smoked Salmon on Toasted Ciabatta with a Poached Egg & Hollandaise Sauce	£5.75

MAINS

Slow Roasted Crispy Pork Belly , with Red Onion & Mustard Jus, on a Bed of Crushed Herb Potatoes	£13.75
Char-grilled Duck Breast on Singapore Noodles, with a Sweet Chilli & Plum Sauce	£14.95
Grilled Sea Bass Fillet , served with a light Fennel Cream Sauce & Warm Potato Salad	£14.25
Freshly Baked Whole Trout , filled with Smoked Salmon & Prawns drizzled with a Warm Lemon Butter Sauce	£15.95
Slow Baked Chicken Breast stuffed with Sun-dried Tomatoes, Baby Spinach, coated in Cajun Spices & served on a Bed of Lyonnaise Potatoes	£14.50
Stuffed Aubergines with Ratatouille accompanied with a Three Cheese & Walnut Sauce, served with a Dressed House Salad (v)	£12.95
Ribbons of Carrot & Courgette Linguini tossed with a Tomato and Olive pesto & served with Garlic Bread (v)	£10.95

All Served with Seasonal Panache of Vegetables

DESSERTS

Eaton Mess , Crushed Meringue, Raspberries, Cream & Strawberry Ice Cream	£5.25
Selection of Continental & English Cheeses with Biscuits & Grapes	£6.25
Lemon Syllabub & Crushed Shortbread Trifle	£5.50

Duck Parfait , served with Toasted Granary Crusts & Red Onion Marmalade	£5.25
Warm Black Pudding, Crispy Bacon & Brie with Roasted Cherry Tomato Salad & Drizzled with a Balsamic Dressing	£5.75
Roasted Woodland Mushrooms (v) Cherry Tomato & Fried Hallumi Bruchetta	£6.20

FROM THE GRILL

Selected and supplied from reputable & accredited Beef Producers

Fillet Steak (8oz)*	£18.95
Sirloin Steak (8oz)*	£15.50
Rib Eye Steak (8oz)*	£14.95
Served with a choice of a Cajun Spiced Crust, Peppercorn, Diane or Béarnaise Sauce. With Mushrooms, Tomato & a choice of Chips or Jacket Potato	
10oz* Gammon Steak , accompanied by Double Fried Egg & Chips.	£12.95
Roasted Lamb Rump with Caramelised Onions, Red Wine Jus on a Potato & Root Vegetable Rosti	£14.75

* Approximate, uncooked weight

Banoffee Pie Biscuit Crumb Base, Sticky Toffee, Caramelized Bananas with Cognac, Smothered in Cream	£5.25
Warm Chocolate Fondant Pudding with Vanilla Ice Cream	£5.50
Trio of Ice Cream , in a Brandy Snap Flute with Whipped Cream	£5.25

Sadly, we cannot guarantee that any items on the menu are free of nuts or traces of nuts. We do ask you to take care, especially when enjoying our fish dishes, as they may contain bones. We have taken the decision to remove, as far as practicable, GM soya and maize from all food products served in our hotel.