

a la carte Menu

Starters

Chef's homemade soup of the day	£6.95
Garlic king prawns Large king tiger prawns, pan fried in garlic butter, served on a fresh rocket salad	£8.95
Waldorf prawn cocktail North Atlantic prawns, walnuts, apple & celery with a Caesar dressing on mixed salad leaves with brown bread & butter	£8.95
Black pearl scallops Fresh Black Pearl Scallops wrapped in Pancetta, pan fried, served on a pea & watercress puree	£12.75
Warm home smoked chicken & bacon salad Slices of home-smoked chicken, bacon, onions & peppers in a hot olive oil & balsamic vinegar dressing, served on mixed leaves & cherry plum tomatoes	£8.95
Goats cheese tart Short crust pastry tart filled with home pickled walnuts, sweet green figs & goats' cheese, honey & oven baked	£7.75
Duo of duck Slices of home smoked duck & Asian duck croquette served on an orange, hazelnut & green bean salad served with a warm plum sauce	£9.95
Melon & Parma ham Ripe melon wrapped in Italian Parma ham, served with an orange & thyme olive oil)	£7.25

Main Course

Scotch fillet steak £24.95

Scotch sirloin steak £18.95

All steaks served with caramelised onions, grilled tomato, mushrooms & goose fat chips

To add to your steak

King prawns £5.95

Diane sauce £2.50

Pepper sauce £2.50

Port & stilton sauce £2.50

Duo of lamb £18.50

Rump of lamb slow cooked in the water bath & flash fried lamb cutlets wrapped in smoked streaky bacon, cumberland sauce & minted mashed potato

Breast of chicken £14.95

Filled with sunblushed tomatoes & goats cheese, wrapped in Parma ham, pan fried, served with a creamy pesto sauce

Fillet of pork stroganoff £15.95

Slices of pork fillet cooked in a creamy tarragon & paprika sauce, served with Lyonnaise potatoes

All served with seasonal panache vegetables & potato of the day

Some of your old favourites are still available so if you have eaten something here that you don't see on our menu, please ask and if we can cook it for you we will.

Fresh Local Seafood Specialities

Dover sole

£27.50

Grilled whole Dover sole in a lemon & white wine butter
(please ask for on or off the bone)

Local line caught sea bass

£18.95

A fillet of local line caught sea bass, plain grilled in a lemon & white wine butter

Oven baked sea bass

£19.95

A fillet of local sea bass baked in the oven with sliced potatoes, red peppers, cherry tomatoes in a light chicken stock & olive oil

Scallops Provençal

£21.50

Black pearl scallops cooked in a creamy sauce with chopped tomatoes & Provençal herbs, served with rice

Traditional Inglenook scallops

£21.00

Fresh black pearl scallops served on pan fried bacon, onions, peppers, with a garlic & parsley butter

Paupiette of lemon sole

£16.95

Fillet of lemon sole filled & rolled with North Atlantic prawns & spinach, served with a creamy tarragon custard

All served with seasonal panache vegetables

For The Vegetarian

5 nut roast Homemade 5 nut roast served with a warm port & cranberry sauce	£9.95
Wild mushroom risotto With white wine & wild rocket)	£12.95
Gnocchi & butternut squash Served with fresh sage, tomato sauce & grated parmesan cheese	£11.95

Sides

French fries	£3.25
Garlic bread	£3.25
Cheesy garlic bread	£3.95
Sautee potatoes	£3.95
Lyonnaise potatoes	£3.95
Onion rings	£3.75
Inglenook house salad	£4.25
Hand cut goose fat chips	£4.95