

Starters

Hot Choice

ROAST PLUM TOMATO & BASIL SOUP (V)

Garnished with herb croutons

CARROT & CORIANDER SOUP (V)

With olive crostinis

WILD MUSHROOM & TARRAGON SOUP (V)

A velouté of oyster, button and Paris brown mushrooms, flavoured with white wine & tarragon

CREAM OF VEGETABLE SOUP (V)

Garnished with little herb sippets

POTATO & LEEK SOUP (V)

Flavoured with a dry cider & julienne of leeks

SOUP DU JOUR (V)

Chef's choice, made fresh every day

ALL SOUPS ARE SERVED WITH CRUSTY ROLLS

WARM ROASTED VEGETABLE TART (V)

Served with rocket salad & parmesan cheese
Dressed with aged balsamic and olive oil.

THAI FISH CAKE

Served on a lemon grass & vegetable salad dressed with sweet chilli dressing.

Cold Choice

£2.85 SMOKED DUCK SALAD

On a red onion and orange confit with herb salad.

£7.20

£2.85 TARTLET OF SMOKED SALMON

With fresh asparagus, lemon cream and mustard dressing.

£5.70

£3.90 PRAWN COCKTAIL

Tiger prawns bound in a cocktail sauce with a chiffonade of lettuce and melba toast.

£5.70

£2.85 TOMATO AND BUFFALO MOZZARELLA SALAD

With seasonal leaf salad and basil oil.

£4.65

£3.10 ROQUEFORT, PEAR AND ROCKET SALAD (V)

Dressed with a Rosemary and Thyme oil

£4.50

£2.85 TIAN OF MELON (V)

And prawns with a lemon and ginger dressing.

£4.15

BAKED GOATS CHEESE ON BRUSCHETTA (V)

With red pepper, garlic and olives.

£4.15

SLICED OGEN MELON (V)

With a compote of seasonal fruits peach and raspberry coulis.

£3.95

£3.90 CHICKEN LIVER PARFAIT

With red onion confit and seasonal salad dressed with walnut oil

£3.40

£4.25 GRILLED VEGETABLE SALAD (V)

Seasonal grilled vegetables served with a dressing of white balsamic and tomato.

£3.15

(V) indicates suitability for vegetarians