

Specials Menu

Starters

Homemade Cream of Butternut, Roasted Red Pepper and Basil Soup Served with Croutons and Crusty Bread	£4.75
Button Mushrooms Cooked in a Garlic and Stilton Cream Sauce Set on a Wedge of Herb Toast	£5.45
Tiger Prawns Wrapped in Smoked Salmon Finished with a Avocado, Lime and Chilli Salsa and Set on a Dressed Salad Bed	£5.75
Prosciutto Ham, Pine Nuts and Chargrilled Mediterranean Vegetables Drizzled with a Sweet and Sour Dressing	£5.75
Pan Fried King Scallops Served with Red and Yellow Pepper Coulis on a Bed of Rocket and Finished with a Tangy Homemade Dressing	£6.45

Main Courses

Pan Fried Chicken Breast Set on a Bed of Pancetta Mash and Enhanced with a Rich Mushroom and Madeira Cream Sauce	£11.95
Trio Of Fish Fillets of North Sea Cod, Scottish Salmon and Line Caught Seabass on a Light Lemon and Chive Mashed Potato Bed and Finished with a Creamy White Wine Sauce	£11.95
Rack of Suffolk Lamb - £13.95 Sep upon a Base of Thyme Infused Crushed Potatoes. Accompanied with a Red Onion Marmalade and Finished with a Rich Redcurrant and Rosemary Jus	£14.95
Pan Fried Lambs Liver and Best Back Smoked Bacon Served on a Bed of Creamy Mashed Potato and Complemented with a Rich Red Wine and Onion Gravy	£10.25
Roasted Red Pepper and Goat's Cheese Wellington Served with Crushed New Potatoes and a Tossed Salad and Finished with a Balsamic Reduction	£9.95

Desserts

Homemade Raspberry and Shortbread Mille Feuille Served with a Sweet Berry Coulis	£5.45
Homemade Rhubarb Crumble Serve with either Cream, Ice Cream or Custard	£5.00
Brandy Snap Basket Filled with Exotic Fruit Salad and Finished with a Passion Fruit and "Archers" Coulis	£5.25
Homemade Dark Chocolate and Baileys Cheesecake Served with Vanilla Ice Cream	£5.25
English Cheese Plate with Biscuits Served with a Homemade Grape Chutney	£5.25

On occasion Nuts or Nut Oil are used in our kitchen and we cannot therefore guarantee that nut traces will not be found.