

Starters

v Golden Brealed Mushrooms.....£4.45
Choicest mushrooms, bread crumbed, deep fried and presented with fresh crisp salad and a pot of garlic mayonnaise

Soup of the Day.....£3.95
A crock pot of delicious soup made with finest fresh seasonal ingredients.
Ask for today's choice

Spicy White Crab Cakes.....£4.75
3 crispy fishcakes made with white & brown crab meat flavoured with mustard, celery & cayenne pepper coated in breadcrumb flecked with coriander. Served with salad and a mayonnaise dip

Loaded Potato Skins£4.75
Boats of potato skins served with a light salad garnish, simply choose your filling
Ham & Cheese / Mushrooms and Stilton (v)

Cajun Chicken Strippers.....£4.75
Tender strips of chicken breast that have been tossed in cajun spices and delicately grilled. Served with a fresh crisp salad and spicy dip

v Garlic Mushrooms with Cream.....£4.75
Mushrooms served in a creamy sauce made with double cream, tomato puree and fresh garlic drizzled on slices of fresh garlic bread and accompanied with a crisp salad

Prawn Cocktail.....£4.75
Our prawn cocktail is certainly a plateful. Succulent chilled prawns served with a crisp salad, brown bread & butter and a classic sauce dressing

Goujons of Plaice.....£4.50
Strips of Plaice breaded and deep fried until golden. Served with a crisp salad and garnished with a twist of lemon and tarter sauce

v Stilton & Mushroom Knott's.....£4.45
Two parcels of creamy stilton and mushroom, hand wrapped in filo pastry knotts and deep fried. Presented with a fresh, crisp salad

Chicken Balti Samosas.....£4.75
Three crispy samosas filled with chicken marinated in Indian balti spices and served with a fresh, crisp salad and mint yoghurt accompany

Lightly Spiced Battered King Prawns.....£4.95
Succulent king prawns coated in a lightly spiced batter, delicately fried until crisp and golden & served with a sweet chilli dipping sauce

Yong Ting Tong£4.95
A delicious oriental starter with assorted dim sums including shao mai, shrimp samosas, shrimp wonton & Vegetable spring rolls, garnished with salad and served with a barbeque dip

Peking Duck Spring Rolls.....£4.75
2 delicious duck pancakes with hoi sin sauce and spring onion served with a fresh, crisp salad

Minted Lamb Koftas.....£4.45
Three delicious lamb kebab koftas in a light, mint glaze served on a skewer with a crisp salad and mint yoghurt dip

Black Pudding.....£4.50
A traditional favourite. Jerry Howarth's gold medal award winning puddings served with a crispy salad and horseradish dip

Moules Mariniere ©.....£5.75
Mussels in whole shells steamed in a white wine and herb sauce

Melion Refresher ©.....£3.25
Fans of melon served on a bed of raspberry coulis and garnished with fruit

Starters to Share

American Sharing Platter.....£8.95
Not for the feint hearted. Potato skins, crispy onion rings, breaded mushrooms, Monterey jack cheese melters, jalapeno peppers with cream cheese and garlic ciabatta. Served on a wooden platter with Texan bbq and garlic mayonnaise dips

Asian Sharing Platter.....£8.95
An oriental mix of Middle Eastern favourites. Chicken balti samosas, lamb koftas, onion bhajis and poppadoms presented with a mint yoghurt dip and sweet mango chutney

Fishermans Sharing Platter.....£8.95
A selection of breaded fish pieces including blanch bait, whole tail scampi, goujons of plaice and cajun spiced battered king prawns. Served with both tartar and garlic mayonnaise dips

Main Courses

" Double Take " COMBO.....£10.50
This popular meal for one person enables you to make up your own winning combination. Pick 2 from the selection

Rump Steak ©
4oz Rump Steak grilled to your liking

Garlic Chicken
A breaded chicken parcel filled with garlic sauce

Deep Fried Scampi
6 pieces of breaded whole tail scampi

Mercian Sausage
A delicious slightly spiced sausage

Black Pudding
Made by world famous Jerry Howarth

Cajun Chicken Strips
Tender chicken strips lightly dusted with Cajun spices

Gammon ©
A succulent 4oz gammon steak

Pork Steak ©
A lean grilled loin of pork

Lightly Spiced Battered King Prawns
4 large prawns coated in a lightly spiced batter deep fried until crisp and golden

Spicy White Crab Cakes
3 Crispy coated Fishcakes with white & brown Crab meat spiced with mustard & cayenne

The Grill

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested

Pork Martinique ©.....£8.95

2 boneless lean pork loin steaks smothered in a spicy sauce made with tomatoes, honey, onions and ginger
Wine to accompany: 6 Footsteps Chardonnay or 9 Hardys Mill Cellars Chardonnay

Grilled Gammon Steak ©.....£7.95

Grilled 8oz Gammon topped with pineapple or a fried egg

Wine to accompany: 10 . Castelbello Merlot VDP De L'Herault or 12 Faustino Tinto Rioja

8oz Rump Steak ©.....£10.95

Grilled to your liking with fried mushrooms.

Wine to accompany: 14 Footsteps Shiraz or 17 Cullinan View Pinotage

14oz Rump Steak ©.....£13.95

For those with an appetite, grilled to your liking and served with fried mushrooms

Wine to accompany: 14 Footsteps Shiraz or 17 Cullinan View Pinotage

8oz Fillet Steak ©.....£18.95

A choice cut fillet steak grilled to your liking with fried mushrooms

Wine to accompany: 14 Footsteps Shiraz or 17 Cullinan View Pinotage

Trio of Lamb Chops ©.....£9.95

3 succulent lamb cutlets gently grilled to perfection and served with mint sauce and a rich gravy

Wine to accompany: 14 Footsteps Shiraz or 17 Cullinan View Pinotage

Steak Chicago ©.....£12.95

A succulent 8oz steak covered in a tomato based sauce with onions, spices, honey and herbs

Wine to accompany: 14 Footsteps Shiraz or 17 Cullinan View Pinotage

Steak Au Poivre.....£12.95

An 8oz steak covered with a creamy peppered sauce of double cream, brandy & green peppercorns

Wine to accompany: 14 Footsteps Shiraz or 16 Fincha Filman Oak Aged Malbec

Steak & Stilton.....£12.95

An 8oz steak grilled to your liking and topped with stilton and chive sauce

Wine to accompany: 14 Footsteps Shiraz or 16 Fincha Filman Oak Aged Malbec

Steak & Garlic ©.....£12.95

An 8oz steak grilled to your liking with melted garlic and herb butter

Wine to accompany: 11 Monte Verde Cabernet Sauvignon or 15 Enchante Merlot Cabernet Sauvignon

Pork Escalope.....£7.95

Two lean boneless pork steaks gently grilled and served with apple sauce

Wine to accompany: 3. Cullinan View Chenin Blanc, Robertson or 9 Hardys Mill Cellars Chardonnay

The Mighty Mixed Grill.....£16.95

Not for the faint hearted. An 8oz Rump steak, 4oz gammon, black pudding, cajun chicken strips and a Mercian sausage. Finished with fried mushrooms, Onion rings and a fried eggphew!

Wine to accompany: 14 Footsteps Shiraz or 12 Faustino IIV Rioja Tinto

The Mini Mixed Grill.....£12.95

A 4oz Rump steak, 4oz gammon, pork loin, Mercian sausage with fried mushrooms, onion rings & a fried egg

Wine to accompany: 14 Footsteps Shiraz or 12 Faustino IIV Rioja Tinto

Pork Loins with Cheese, Mustard & Cider.....£9.65

Two lean pork steaks topped with bacon & smothered in a rich sauce of cheddar cheese, cider & wholegrain mustard

Wine to accompany: 11 Monte Verde Cabernet Sauvignon Or 15 Enchante Merlot Cabernet Sauvignon

Fillet Steak Napoleon ©.....£19.95

A choice cut 8oz fillet smothered in a creamy sauce of red wine, double cream, brandy, onions and mushrooms.

Wine to accompany: 14. Footsteps Shiraz or 11. Monte Verde Cabernet Sauvignon

Chicken Dishes

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested

Rancho Grande.....£9.95

A boneless chicken breast smothered in a hickory smoked barbeque sauce topped with melted cheese and crispy bacon.

Wine to accompany: 7 Footsteps Chardonnay or 11 Monte Verde Cabernet Sauvignon

Chicken Napoleon ©.....£9.75

A whole boneless breast of chicken served in a creamy sauce of red wine, double cream, brandy, onions and mushrooms

Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 14. Footsteps Shiraz

Low Fat Chicken Tikka Masala.....£8.95

Tender strips of chicken breast marinated in tandoori spices and cooked in a low fat masala sauce made with yoghurt and Indian herbs. Served with white rice. Why not add a Naan Bread for just £1.25

Wine to accompany: 14. Footsteps Shiraz or 12. Faustino VII Tinto Rioja

Chicken Roulade.....£10.25

One of our most popular chicken dishes. 2 parcels of chicken breast wrapped in bacon. gently cooked and served in a delicious rich sauce of red wine, stilton cheese and a hint of garlic

Wine to accompany: 14. Footsteps Shiraz or 16. Fincha Filman Oak Aged Malbec

Monte Cristo Chicken ©.....£9.25

A boneless breast of chicken served in a Provencal based sauce made with tomatoes, honey, onions, Worcestershire sauce, spices, garlic and ginger

Wine to accompany: 1. Corte Vigna Pinot Grigio or 6. Nobile Orca Bay Sauvignon Blanc

Piri Piri Half Roast Chicken.....£9.95

A large half roast chicken marinated in a hot piri piri sauce and finished in the oven to retain The chickens' succulent texture

Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 14. Footsteps Shiraz

Greek Chicken ©.....£9.25

This popular dish is a must for garlic lovers. Tender chicken breast smothered in a creamy garlic sauce made with double cream, tomato puree, onion and of course garlic

Wine to accompany: 3. Cullinan View Chenin Blanc or 9 Hardys Mill Cellars Chardonnay

Half a Roast Chicken£7.25

Succulent half chicken roasted to perfection accompanied by traditional sage and onion stuffing

Wine to accompany: 6. Footsteps Chardonnay or 9 Hardys Mill Cellars Chardonnay

Marilyn Monroe.....£9.25

A boneless breast of chicken smothered in a rich sauce made with mature cheddar cheese and cider with a light bite of wholegrain mustard

Wine to accompany: 10. . Castebello Merlot or 13. Chianti, Ruffino

Chicken & Thyme Risotto ©.....£8.95

Tender pieces of chicken breast, red onion & fresh thyme make up this deliciously creamy risotto topped with freshly shaved parmesan cheese

Wines to accompany: 6: Footsteps Chardonnay or 9 Hardys Mill Cellars Chardonnay

Specials, Pies & Pasta

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested

Brisket Joint of Beef.....£10.95

A generous joint of brisket beef slowly cooked in its own juices with a mouth watering, rich onion gravy
Wines to accompany: 11 Monte Verde Cabernet Sauvignon or 17 Cullinan View Pinotage

Home Baked Steak & Kidney Pie.....£8.95

We use only the most lean and tender steak and kidney to make this traditional English pie topped with a mouth watering short crust pastry
Wines to accompany: 11. Monte Verde Cabernet Sauvignon or 15. Enchante Merlot Cabernet Sauvignon

Home Baked Lamb & Mint Pie.....£9.45

Succulent diced lamb steak slowly cooked with fresh mint, root vegetables and peas.
Finished with a delicious short crust pastry and rich gravy
Wines to accompany: 11. Monte Verde Cabernet Sauvignon or 15. Enchante Merlot Cabernet Sauvignon

Sausage 'n' Mash£7.95

Two delicious slightly spiced sausages served on a bed of creamy mash & smothered with rich onion gravy.
Wines to accompany: 10 Corte Vigna Merlot or 12 Faustino VII Rioja Tinto

JIM BEAM Full Rack of Ribs.....£12.95

Over 12 inches of meaty ribs smothered in a rich barbeque sauce flavoured with JIM BEAM® Bourbon
Not for the feint hearted!
Wines to accompany: 11. Monte Verde Cabernet Sauvignon or 15. Enchante Merlot Cabernet Sauvignon

BBQ Ribs & Wings Combo.....£8.95

A great combination of six chicken wings and six pork ribs smothered in a rich barbeque sauce
Wines to accompany: 11. Monte Verde Cabernet Sauvignon or 15. Enchante Merlot Cabernet Sauvignon

Lasagne Verdi.....£7.95

Layers of pasta in a rich tomato sauce with mince beef and topped with a cheesy sauce
Wines to accompany: 10. Castelbello Merlot or 12 Faustino VII Rioja Tinto

Pea & Pancetta Penne.....£8.95

A flavoursome pasta dish. Garden peas and smoked pancetta ham cooked in a creamy velvet sauce with an al dente linguine
Wines to accompany: 4. Kendermans Riesling or 9 Hardys Mill Cellars Chardonnay

Chilli Con Carne.....£7.95

This hot and spicy dish is still a favourite. Served with white rice and garnished with Mexican Tortillas
Wines to accompany: 14 Footsteps Shiraz or 16 Fincha Filman Oak Aged Malbec

Honey Roast Duckling.....£12.95

A Meaty 10oz portion of honey roast duckling delicious on its own or with one of our tasty sauces. rich orange, cranberry and whisky or lemon sauce (sauces extra £1.75)
Wines to accompany: or 15: Enchante Merlot Cabernet Sauvignon or 17. Cullinan View Pinotage

Braised Lamb Shoulder with Mint.....£11.95

A wholesome lamb shoulder, slowly braised on the bone with mint and served in a rich gravy
Wines to accompany 10. Castelbello Merlot or 12: Faustino VII Rioja Tinto

Traditional Roast Beef & Yorkshire pudding.....£7.95

Slices of lean tender roast beef served with crisp Yorkshire pudding, rich gravy
Wines to accompany: 14 Footsteps Shiraz or 16. Fincha Filman Oak Aged Malbec

Liver & Onion Casserole.....£8.95

Thin slices of Lambs liver slowly braised with onions in a rich traditional gravy
Wines to accompany: 12 Faustino VII Tinto Rioja or 13. Chianti, Ruffino

Fish Dishes

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested

Poached Sole.....£10.95

Two Parcels of white sole folded around a tasty seafood filling

Wines to accompany: 5: Monte Verde Sauvignon Blanc or 7: Nobilo Orca Bay Sauvignon Blanc

Breaded Plaice.....£6.95

A fillet of plaice breaded and deep fried and served with a wedge of lemon and Tartar sauce

Wines to accompany: 5. Monte Verde Sauvignon Blanc, Or 7 Nobilo Orca Bay Sauvignon Blanc

Whole Tail Scampi.....£7.95

Delicately fried whole tails of scampi in our own unique coating served with a lemon wedge and tartar sauce

Wines to accompany: 5. Monte Verde Sauvignon Blanc or 7 Nobilo Orca Bay Sauvignon Blanc

Freshly Battered Haddock Fillet.....£8.95

A traditional favourite. A giant 14oz fillet of Haddock, freshly battered in our own unique beer batter and served with mushy peas, tartar sauce and a chunky lemon wedge

Wines to accompany: 5. Monte Verde Sauvignon Blanc or 7 Nobilo Orca Bay Sauvignon Blanc

Tuna Loin with a Mediterranean Sauce.....£9.50

A prime cut of tuna loin poached and finished in a Mediterranean style sauce made with tomatoes, white wine, shallots, brandy and butter.

Wines to accompany: 6 Footsteps Chardonnay or 17. Cullinan View Pinotage

Salmon Fillet Royal ©.....£9.95

A boneless fillet of salmon delicately poached. A delicious healthy option!

Lemon & Coriander sauce (£1.75 extra)

Wines to accompany: 4 Kendermans Riesling or 9 Hardys Mill Cellars Chardonnay

Seafood Platter.....£7.95

Delicately fried battered haddock, beer battered cod goujons, breaded fillet of salmon and breaded goujons of plaice.

Presented with a lemon wedge and pot of tartar sauce

Wines to accompany: 1. Corte Vigna Pinot Grigio or 8. Torres Esmeralda

Salmon & Rocket Lasagne.....£8.95

A luxurious lasagne made with 3 layers of pasta, creamy seafood sauce of salmon, prawns, rocket, and chestnut mushrooms, topped with béchamel and cheddar cheese

Wines to accompany: 4 Kendermans Riesling or 9 Hardys Mill Cellars Chardonnay

Hollandaise Salmon.....£11.45

A boneless fresh fillet of salmon delicately poached and smothered in a classic French hollandaise sauce

Wines to accompany: 4 Kendermans Riesling or 7 Nobilo Orca Bay Sauvignon Blanc

Vegetarian

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested

v Wild Rice, Spinach & Honey Roast.....£7.95

Wild and brown rice sautéed with spinach, peppers and mixed nuts bound with cheddar and crème fraiche with honeyed seasonal vegetables laced with port.

Wine to accompany: 6. Footsteps Chardonnay or 4. Kendermans Riesling

v Tortellini with Stilton & Rocket Pesto.....£8.95

Cheese filled tortellini pasta topped with a creamy sauce of blue stilton, spinach, oyster mushrooms and a wild rocket pesto

Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 15. Enchante Merlot Cabernet Sauvignon

v Vegetable Lasagne.....£7.75

Onions, mushrooms, courgettes, aubergines & peppers in a tomato sauce interleaved with egg lasagne in a rich cheese sauce

Wine to accompany: 10. Castelbello Merlot or 13. Chianti, Ruffino

v Greek Mushrooms ©.....£7.95

Button mushrooms served in a creamy sauce made with double cream, tomato paste and fresh garlic, accompanied with white rice

Wine to accompany: 5 Monte Verde Sauvignon Blanc or 4 Kendermans Riesling

v Four Cheese & Wild Mushroom Farfalle.....£8.95

Farfalle pasta smothered in a creamy cheese sauce made with dolce latte, camembert, Lancashire & parmesan with oyster, chestnut and flat mushrooms. Freshly shaved parmesan accompany this delicious Italian dish

Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 15. Enchante Merlot Cabernet Sauvignon

v Brie and Broccoli Rosti.....£7.95

Florets of broccoli in a rich cream sauce with carrot and cauliflower, topped with grated potato & cheese

Wines to accompany: 5. Valle Andino Sauvignon Blanc or 4. Kendermans Riesling

v Vegetable Enchiladas.....£8.95

Two flour tortillas filled with vegetables cooked in a spicy sauce and topped with béchamel sauce and cheddar cheese

Wines to accompany: 10. . Castelbello Merlot or 13. Chianti, Ruffino

A Bit On the Side

Although our portions are generous you may like to share a bit on the side, available with starters or an extra accompaniment to your main course

Chips	£1.75
Fried Mushrooms	£1.50
Jacket Potato with butter / Wild Rice	£1.50
Homemade Coleslaw	£1.45
Side Salad	£1.40
Garlic Ciabatta	£1.75
Onion Rings	£1.40
Baguette & Butter	£1.40
Vegetables	£1.40
Cheesy Garlic Ciabatta	£2.75
Naan Bread	£1.25
Spiral Spicy Fries	£1.85
Hot Sauces	£1.75
Au Poivre, Lemon & Coriander, Orange, Cranberry & Whisky, Stilton & Chive Hollandaise, Chasseur	