

## Summer Menu 2010

### **Starters:**

Soup of the day	£4.10
<i>With seasonal variations. Served with bread.</i>	
Chicken liver and chorizo salad with reduced balsamic vinegar	£5.60
<i>Try with a glass of Sauvignon Touraine (France 2008 fresh and enticing flavours)</i>	
Classic prawn cocktail topped with King prawns and served with brown bread	£5.60
<i>Try with a glass of white Burgundy (France 2008 Chardonnay fresh and full of flavour)</i>	
Spinach and ricotta tart with red pepper coulis and dressed leaves	£5.60
<i>Try with a glass of Beresford Chardonnay (South Australia 2007- enhanced by a touch of oak)</i>	
Sweet dill home cured salmon with honey, black pepper and dressed leaves	£5.60
<i>Try with a glass of Pinot Grigio (Italy 2008 dry slightly spicy flavour)</i>	



### **Main Courses:**

9 oz Rump Steak	£13.40
9 oz Sirloin Steak	£16.40
7 oz Fillet Steak	£19.40
<i>(All Steaks served with home cut chips, roasted flat mushroom, peppercorn sauce and dressed leaf salad)</i>	
<i>Try with a glass of Cotes-du-Rhone (France 2008 classic flavours a long standing favorite)</i>	
Braised lamb shank with creamy mash potato, curly kale and rosemary jus	£13.99
<i>(Try with a glass of Cotes-du-Rhone (France 2008 classic flavours a long standing favorite)</i>	
Mediterranean vegetable, tomato and mozzarella risotto topped with sun dried tomatoes and dressed leaves	£12.99
<i>(Try with a glass of Beresford Chardonnay (South Australia 2007- enhanced by a touch of oak)</i>	
Local fish of the day ( please ask for details )	Price on the day
Pan roasted chicken supreme with garlic and thyme potatoes, wilted spinach and red wine jus	£12.99
<i>Try with a glass of Beresford Chardonnay (South Australia 2007 - enhanced by a touch of oak )</i>	

### **Side Orders:**

Garlic bread	£3.60
Seasonal vegetables	£2.50
Hand cut chips	£2.99
Mixed leaf salad	£2.00
Wilted spinach	£2.00
Bread basket	£2.00

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### **Deserts:**

Vanilla cheesecake with balsamic strawberry compote	£5.65
Smooth dark chocolate mousse with Chantilly cream and tuille biscuit	£5.65
Summer fruit crème brulee with vanilla shortbread biscuit	£5.65
Classic rhubarb crumble with vanilla anglaise	£5.65
Selection of English cheese with Chefs own red onion marmalade and cheese biscuit selection <i>(Try with a glass of ruby port )</i>	£6.70

### **Coffees:**

Coffee/ black or white <i>Regular as required</i>	£2.10
Espresso <i>A short ground coffee served strong and black</i>	£1.90
Cappuccino <i>Ground coffee with frothy milk and topped with light chocolate shavings</i>	£2.20
Latte <i>A short ground coffee with a long serving of hot milk</i>	£2.20
Calypso coffee <i>Milano coffee mixed with Tia Maria and topped with fresh whipped cream</i>	£5.80
Jamaican coffee <i>Dark rum mixed with Milano coffee and topped with fresh whipped cream</i>	£5.80
Irish coffee <i>Milano coffee mixed with Jameson whisky and topped with fresh whipped cream</i>	£5.80
Russian coffee <i>Milano coffee mixed with vodka and topped with fresh whipped cream</i>	£5.80
Café Royal coffee <i>Milano coffee mixed with brandy and topped with fresh whipped cream</i>	£5.80
English coffee <i>Milano coffee mixed with gin and topped with fresh whipped cream</i>	£5.80
Cafeteria coffee <i>A choice of Kenyan or Columbian 2 cup , 4 cup, or 6 cup</i>	£2.00 a cup

