

The Olde Restaurant Menu

Served daily from 7-00pm to 8-15pm

Starters

Sauteed Garlic Portabello Mushrooms with Ciabatta £8.90

Chilled Melon with Fruits of the Forest with Strawberry Confit £8.50

Warmed Goats Cheese and Honey on a Bed of Rocket with Pecan nut & Beetroot £9.70

Sliced Smoked Salmon & Prawn Salad with Marie Rose Sauce £11.20

Home-made Chicken Liver Pate with a Home-made Red Onion Chutney £9.00

Deep fried Oriental Style King Prawns in Filo Pastry with Hoisin Sauce £9.90

Deep fried Whitebait served with Tartare Sauce £8.80

Home-made Soup of the Day with Cottage Roll & Butter £9.20

Mains

Slow Roasted Lamb Rump served in a Home-made Red Wine and Mint Gravy £28.00

Slow Roasted Breast of Barbary Duck with a Orange and Cranberry Sauce £24.50

Grilled English Pork Cutlets with Bramley Apple Sauce & Sage Onion Stuffing £24.50

Breast of Chicken with a Home-made Stilton and Port Sauce £23.70

Grilled Fillet of Sea Bass with Garlic Butter £28.00

Grilled Fillet of Salmon Mornay with a Cheddar Cheese Gratin £27.95

Poached Fillet of Cod with a Mediterranean Style Tomato Sauce with Olives £28.40

From the Grill

Mature Scottish 8oz Fillet Steak £34.50 Mature English 8oz Sirloin Steak £32.50

Mature English 8oz Rib Eye Steak £33.25

All Steaks with Tomato & Portobello Mushroom

Add a Sauce Homemade Peppercorn or Stilton and Port Cream Sauce £4.50

Honey Roast Gammon Ham with Orange & Brown Sugar £22.50

✓ All the above mains dishes served with a selection of vegetables and potatoes of the day ✓

Home-made Vegetarian & Vegan

Spicy Moroccan Chick Pea & Vegetable Stew with Basmati Rice £17.50 (VEGAN)

Vegetable Lasagna served with Garlic Bread £17.50

Chilli Con Carne with Basmati Rice £17.50 (VEGAN)

Sides

Portion of Vegetables and Potatoes of the day £3.95

Onion Rings £4.85

Mixed Seasonal Side Salad £4.50

Garlic Bread with Mozzarella Cheese £4.50

Desserts

Home-made Crème Brulee with Amaretti Macaroons £9.10

Home-made Creamed Rice Pudding with Strawberry Confit £7.80

Homemade Treacle Sponge Pudding with Custard £7.85

Affogato al Café with Amaretto £8.60 Fruits of the Forest Pavlova £8.80

Warmed Chocolate Fudge Cake with Chocolate Sauce & Vanilla Ice Cream £9.70

Choice of 2 Scoops of Marshfield Ice Cream/Sorbets £9.30

Honeycomb Cheesecake with Toffee Sauce & fresh Cream £9.50

Vegan Sticky Toffee Pudding with Marshfield Vegan Vanilla Ice Cream £9.90