



Tuesday Night

Every Tuesday during February through to May 2009
Classic British Cuisine with a Contemporary Twist

To start, a choice of: @£5.95

Vegetable & Thyme Potage [✓]
classic potato and garden vegetable stew

Dill Pickled Salt Herrings
lightly pickled with cucumber & white onion

Potted Chicken Liver Paste
smooth liver pate sealed with sage butter

Cream Cheese & Chive Rarebit [✓]
egg and cream cheese on wholegrain bread

and for your dessert: @£5.95

Gooseberry & Elderflower Syllabub [✓]
swirled into a tall glass with clover honey

Summer Berry Brandy Trifle [✓]
chef's tumbled mix of fruit, sponge and custard

Boozy Bread & Butter Pudding [✓]
stuffed with rum soaked apricots & sultanas

Apple & Bilberry Pancakes [✓]
served warm with double cream custard

For your hot dish, either: @£12.95

Wenlock Farm Traditional Faggots
slowly braised in rich beef & onion gravy

Goat's Cheese & Vegetable Pie [✓]
puff pastry pie with creamy spring vegetables

Chefs Specialty Beer Battered Cod
extra large fillet of farmed fish in crisp batter

Fidget Sausage Toad in the Hole
batter pudding studded with plump sausages

Braised Steak & Hobsons Ale Pie
prime beef and vegetables in rich oxtail gravy

All main courses are served with chunky
homemade potato chips and mushy marrowfat
peas

Dishes marked [✓] are vegetarian

If you have any other special dietary
requirements please feel free to discuss these
with your waiter/ess who will do his/her best to
guide your selection, however if your diet is
significantly restricted it is always best to inform
us on arrival.

Occasionally certain items may not be available
whereupon we do try to
provide alternative choices.