

# the dining room

## starters

<b>Chilli Chicken Wings</b> grilled spicy wings with sour cream and a sweet chilli dip	£4.95
<b>Soup of the Day</b> with crusty bread	£3.25
<b>Wild Mushroom Bruschetta</b> with a tangy red and yellow pepper confit (v)	£3.95
<b>Goat's Cheese &amp; Cherry Tomato Salad</b> with a basil and olive oil dressing	£3.75
<b>Coconut Fried Shrimp</b> with carrot and cucumber salad	£5.25
<b>Smoked Scottish Salmon</b> with pickled ginger and wasabi cream	£4.95
<b>Game Pâté</b> served with toasted ciabatta and red onion marmalade	£4.45
<b>Prawn &amp; Crayfish Cocktail</b> topped with a Marie Rose sauce	£3.95
<b>Bowl of Marinated Olives (v)</b>	£1.50

## main courses

Main courses are accompanied by today's selection of fresh vegetables except risotto and pasta dishes

<b>Filletts of Seabass</b> pan-fried, served with crushed potatoes and a tomato and caper dressing	£12.95
<b>Belly of Pork</b> slow roasted with "crackles", apple mash and fried sage	£10.95
<b>Rack of Lamb</b> roasted in a herb crust and served with Dauphinoise potato and redcurrant jus	£13.50
<b>Salmon En Croute</b> baked with spinach in crisp puff pastry, served with a watercress cream sauce and sauté potatoes	£10.95
<b>Teriyaki Chicken Skewers</b> succulent chicken breast in a sweet and spicy marinade, served with egg fried rice	£8.95
<b>Roast Duck</b> basted in plum sauce, served with garlic and ginger pak choi and chilli noodles	£11.95
<b>Mushroom &amp; Spinach Parcel</b> layers of spinach and a wild mushroom pâté, wrapped in a pancake and served with cheese sauce (v)	£7.95
<b>Vegetable Kebabs</b> coated in a light and crispy spiced batter, served with Bombay Potatoes and a tikka dip (v)	£6.95
<b>Crayfish &amp; Prawn Risotto</b> with fresh rocket	£8.95
<b>Wild Mushroom Risotto</b> with toasted pine nuts (v)	£8.95
<b>Butternut Squash Risotto</b> flavoured with fresh sage (v)	£7.95
<b>Penne with Chicken</b> prepared in a tomato, pepper and white wine cream sauce	£7.95
<b>No Chicken, No Problem (v)</b>	£6.50

## steaks from the grill

**Our steaks are 100% British, aged for 28 days for maximum succulence and flavour.** Served with tomatoes, field mushroom, homemade chips and today's selection of fresh vegetables

<b>16oz* Rib Steak on the Bone</b>	£12.95
<b>16oz* Rump Steak</b>	£11.95
<b>8oz* Sirloin Steak</b>	£10.50
<b>8oz* Fillet Steak</b>	£15.25
<b>8oz* Rump Steak</b>	£7.95
<b>Add your choice of sauce – Béarnaise, Pepper or Wine &amp; Mushroom</b>	£1.00

## choose two courses for £8.95

Available Sunday to Thursday inclusive

### Starter

Prawn & Pineapple Cocktail • Soup of the Day • Stilton Baked Mushroom

### or the Dessert of your choice

### Plus

### Main Course

- Chargrill Rump Steak with homemade chips and salad
- Barbecue Chicken & Bacon Melt with homemade chips and salad
- Salmon in Lemon & Chilli Butter with linguini
- Vegetable Kebabs coated in a light and crispy spiced batter, with Bombay Potatoes and a tikka dip (v)
- Chef's Dish of the Day

## desserts

<b>Chocolate Torte</b>	£2.95
<b>Carpaccio of Fresh Pineapple with Champagne Sorbet</b>	£2.95
<b>Lemon Tart</b>	£2.95
<b>Selection of Cornish Dairy Ice Creams or Champagne Sorbet</b>	£2.95
<b>Today's Hot Pudding</b>	£2.95
<b>Cheese &amp; Biscuits</b>	£3.95

## after dinner drinks

<b>Espresso Single</b>	£0.95
<b>Espresso Double</b>	£1.25
<b>Caffe Americano</b>	£0.95
<b>Caffe Latte</b>	£1.25
<b>Cappuccino</b>	£1.25
<b>Liqueur Coffee</b> served with Tia Maria, Dark Rum, Cognac, Cointreau, Baileys, Sambuca or Irish Whiskey	£3.95
<b>Brandy Alexander</b> Martell Cognac, brown Crème de Cacao and cream	£4.95
<b>Grasshopper</b> Crème de Menthe, white Crème de Cacao and cream	£4.95

**daily specials**  
Please ask a member of our team

(v) Suitable for vegetarians. \*Approximate weight uncooked.

Certain foods sold on these premises may contain nuts. Please make any allergies known to a member of the team. Prices inclusive of VAT. Service charge is not included.