

MESSAGE TO RESIDENTS

If you are booked on a Dinner, Bed and Breakfast Rate which includes the Set Carvery Menu

3 COURSES - £15.50 ALLOWANCE

Any additional spend will be charged to your account as a supplement.

If you are enjoying dinner with other guests please advise your server to charge your room number. If no instruction is given the additional spend will be divided equally amongst all room numbers at the table.

Please present your Room Pass in order to charge your bill.

STARTERS

Chefs Homemade Soup of the Day served with Bread Roll and Butter <i>V</i>	£3.95
Antipasti sliced Prosciutto, Bresaola and Salami Milano served with Homemade Piccalilli	£5.95
Cantelope Melon and Pineapple with Balsamic Glazed Strawberries and Mint Oil <i>V</i>	£4.95
Mushrooms cooked in a Garlic and Stilton Sauce served on toasted Ciabatta bread <i>V</i>	£4.50
Chicken Liver and Smoked Bacon Pate served with toasted Ciabatta with White Onion and Sultana Marmalade	£4.95
Warm Salad of Smoked Duck and Black Pudding Potato Cake with Pea Shoots and Soft Poached Egg, White Onion and English Mustard sauce	£6.95
Deep Fried Camembert on Rocket Salad with Orange and Redcurrant Dressing <i>V</i>	£4.95
Homemade Garden Pea and Mint Soup with crispy Parma Ham and Parmesan	£4.25
King Prawn Bruschetta with Creamy Garlic White Wine sauce	£7.95
Poached Egg Benedict Soft Poached Egg, York Ham glazed with Hollandaise served on a Toasted Muffin	£5.55

FROM THE GRILL

Chef's Special 15oz* Steak Platter a collection of Sirloin, Rump and Rib Eye Steaks served with homemade Onion Rings, grilled Tomato, a Field Mushroom and a choice of Chunky Chips or French Fries and Peppercorn sauce	£21.55
8oz* Sirloin Steak served with a Field Mushroom, Vine Tomato and Chunky Chips or French Fries	£18.95
8oz* Rump Steak served with a Field Mushroom, Vine Tomato and Chunky Chips or French Fries	£15.95
8oz* Rib Eye Steak served with a Field Mushroom, Vine Tomato and Chunky Chips or French Fries	£17.95

MAIN COURSES

Pan Fried Salmon served with Smoked Bacon and Onion Potato Cake and Pea Puree	£14.95
6oz* Beef Burger with Smoked Bacon, Red Onion, Swiss Cheese, Lettuce and Tomato Relish - served in toasted Ciabatta with Fries and Salad	£9.95
Tempura Battered Cod with Chunky Chips and homemade Tartare Sauce	£9.95
Braised Lamb Shank served with Butternut Squash and Swiss Cheese Mash, Honey Glazed Parsnip, fried Carrot and Jus	£15.95
Chef's Fish of the day	(Market Price)
Pan Fried Chicken Breast with White Pudding, French Beans, Buttered Fondant and Wild Mushrooms	£14.50
Duck Breast with Chinese Spiced Confit Leg, wok fried Pak Choy and Red Onion filo	£19.95
Barbecue Spare Ribs cooked with a hint of Jack Daniels served with homemade Coleslaw and French Fries	£13.95
Cajun Chicken Breast served with a classic Caesar Salad (salad contains anchovies)	£12.95
Ravioli stuffed with Spinach and Gorgonzola with Baby Leaves, Tomato and Basil Sauce <i>V</i>	£10.95
Portabello Mushroom, Broccoli and Dolcelatte Wellington <i>V</i>	£11.55
Duo of Pork Fillet and Crispy Pork Belly served with Buttered Mash, green Vegetables and crispy Pancetta	£16.95

PIZZAS

La Reine - Prosciutto Ham, Black Olives, Mushroom and Mozzarella Cheese	£9.95
Margherita - Mozzarella and Tomato <i>V</i>	£8.95
Pepperoni - Pepperoni and Black Olives on a Tomato Base with Mozzarella	£9.50
Goats Cheese - Topped with Goats Cheese, Wilted Spinach, Black Olives and Red Onion Marmalade <i>V</i>	£9.50
Calzone - Sundried Tomato and Basil <i>V</i>	£9.95

* approximate weight at cooking

SIDE ORDERS & SAUCES

Homemade Chunky Chips	£2.25
Mixed Salad	£2.95
Garlic Pizza Bread	£3.55
Panache of Vegetables	£3.55
Tomato, Mozzarella Cheese and fresh Basil Salad	£4.95
French Fries	£1.95
Homemade Onion Rings	£2.55
Homemade Coleslaw	£1.95
Peppercorn and Brandy Sauce <i>finished with Double Cream</i>	£2.95
Diane Sauce - <i>a rich creamy sauce made with Mushrooms, Shallots, Brandy and French Mustard</i>	£2.95
Hollandaise Sauce	£2.95

DESSERTS

Feillettes with Warm Cherries and Mint Ice Cream <i>a sweet Puff Pastry Nest filled with Warm Cherries and served with Mint Ice Cream</i>	£4.95
Sables with Baileys Chocolate Mousse and Clotted Cream <i>Sandwich of Shortbread Biscuits, with a Baileys Chocolate Mousse filling topped with Clotted Cream</i>	£4.95
Crème Brulee <i>served with Almond Biscuits</i>	£4.55
English Cheese and Biscuits <i>served with Celery, Grapes and Pickles</i>	£4.95
Sweet Custard Tart <i>with Rhubarb Confit and Baked Crumble Biscuit</i>	£4.55
Chef's Hot Dessert of the Day	£3.95
Oreo Lover Ice Cream Sundae <i>Crushed Oreo Cookie Pieces with Vanilla and Chocolate Ice Cream drizzled with Caramel and Chocolate Sauce</i>	£4.95
Chocolate Brownie Ice Cream Sundae <i>Pieces of Rich Chocolate Brownie with Vanilla Ice Cream Whipped Cream and Chocolate Sauce</i>	£4.95

SET DINNER MENU

1 Main Course: £10.50 2 Courses: £13.50 3 Courses: £15.50

STARTERS

Chef's homemade Soup of the day *served with Bread Roll and Butter*
Honeydew Melon *with Pineapple and Balsamic Glazed Strawberries*
Crispy Breaded Mushrooms *with Garlic Mayonnaise*

MAIN COURSE FROM THE CARVERY

(Served up to 9.30pm)

A choice of Freshly Roasted Meats or a Vegetarian Dish
served with fresh seasonal Vegetables, Potatoes and accompaniments
- home-made speciality dish changes daily to include Indian, Chinese or Mexican

DESSERTS

Chocolate Fudge Cake *served with Whipped Cream or Ice Cream*
Ice Cream Sundae
Chef's Hot Dessert of the Day *served with Custard*
Fresh Fruit Salad *served with Cream or Ice Cream*

HOT DRINKS

Freshly Brewed Tea	£2.75
Freshly Brewed Coffee	£2.75
Decaffeinated Coffee	£2.75
Espresso Coffee	£2.75
Cappuccino	£2.75
Latte	£2.75
Hot Chocolate and Cream	£2.50

LIQUEUR COFFEES

Slightly sweetened Black Coffee, Cream and your choice of Liqueur: <i>Tia Maria, Whisky, Dark Rum, Brandy or Cointreau</i>	£5.10
Baileys Latte	£5.10

PLEASE NOTE ALL DISHES ON THIS MENU COULD CONTAIN NUTS

All dishes are subject to availability
VAT included at the current rate