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| **Main Course** |
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| **Roast sirloin of beef and Yorkshire puddings £11.85** |
| **21 day matured sirloin slow cooked for 20 hours which is well cooked** |
| **but still remains pink & moist served with Brian's world famous Yorkshire puddings** |
| **roast potatoes and real gravy (Sundays only)** |
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| **Crisp belly pork £ 11.95** |
| **on creamy mash potato with caramelised apple & black pudding with** |
| **a shallot and apple sauce** |
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| **Slow cooked lamb rump £ 14.95** |
| **Dauphinoise potato, roasted vegetables, red wine and thyme reduction** |
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| **Breast of corn fed chicken £ 11.95** |
| **roast chicken breast on a rosti potato with a wild mushroom sauce** |
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| **Gressingham duck breast £ 13.95** |
| **served pink with Lyonnaise potatoes, wilted green and an orange port sauce** |
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| **Fillet of Sea Bass £ 12.45** |
| **served on a seafood and saffron risotto** |
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| **Hake fillet with King prawns £ 11.25** |
| **with saute new potatoes and a lemon, parsley & garlic butter** |
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| **Fresh fig and Yorkshire Blue cheese tart £ 8.95** |
| **puff pastry layered with red onion marmalade, cheese & fresh figs** |