

# Sample Menu

Our menu changes with the season. For an up to date menu and prices please contact us direct.

## **Starter**

Homemade soup of the day served with warm crusty roll *✓ G/F*

Mini Thai fishcakes with a sweet chilli sauce

Chicken goujons served with a BBQ dip

Spinach & feta goujons with a sour cream and chive dip *✓*

## **Main course**

Beer battered cod with chips and peas. *G/F*

Homemade pie of the day served with a puff pastry lid, mashed potatoes, seasonal vegetables and a rich gravy.

Beef lasagne with garlic bread and a mixed leaf salad

Scampi with chips and peas

Spinach and feta goujons with sautéed potatoes and a mixed leaf salad *✓*

Local butcher's sausages with a spinach and bacon mashed potato, seasonal vegetables, chutney and rich gravy

Tomato and basil chicken roulade served with sautéed potatoes and seasonal vegetables

Moroccan roulade with sautéed potatoes and seasonal vegetables *G/F, ✓e*

Ham, egg and chips

## **Dessert**

Eton mess *G/F*

Elm Farm Cheesecake of the day with cream

Sponge pudding served with custard

Fruit salad

3 scoops of ice cream