



AUGUST A LA CARTE MENU

Starters

HOT Cream of Cauliflower Soup (V) £5

CHILLED Soup Du Barry (V) £5

Served with freshly baked ciabatta

Salt & Pepper Squid £7

Salt & Pepper Squid, with Salad & Tabasco & Lime Mayo Dip

Course Country Pate £6

Served with salad and toast soldiers

Classic Prawn Cocktail £7

North Atlantic Prawns on as bed of crisp lettuce with seafood sauce and with wholemeal bread & butter

Creamy Garlic Mushrooms (V) £6

Button mushrooms cooked in oil with garlic, Italian seasoning and cream, served with ciabatta

Baked Goats Cheese (V) £6

French Goats Cheese baked and then toasted with salad and ciabatta

Main Courses

Lamb Rump £14

Medallions of lean lamb on a bed of creamy chive mash potato with red wine, and buttered carrots

Sea Bass Fillet £15

Pan fried in butter served with a white wine and tarragon sauce with new potatoes and fine beans

Chicken Caesar Summer Salad £14

Grilled Breast of Chicken on a bed of crisp salad with anchovy, croutons, parmesan, warm New Potatoes and Fine Green Beans, served with a creamy Caesar dressing

Mediterranean Vegetable Wellington (V) £14

Selection of seasonal vegetables marinated in olive oil, mixed with mozzarella cheese, topped with mature Cheddar and encased in golden puff pastry case served with red wine sauce, sauté potatoes and buttered carrots

Poached Salmon Nicoise Summer Salad £14

Poached Salmon Steak on a bed of crisp salad with anchovy, boiled egg, capers, olives, warm New Potatoes, cherry tomatoes and Fine Green Beans, dressed with our homemade vinaigrette

9oz Sirloin Steak £17

Tomato, mushrooms, onion rings & skinny fries and fine beans

Grooms Grill £19

Steak, lamb, sausage, chicken, gammon, egg, tomato, mushrooms, onion rings & skinny fries.