

Bistro Menu

Chicken Curry (Medium) - £9.95

Served on a bed of rice with poppadoms and mango chutney

3 Egg Omelette - £8.95

Served with chips and peas
(Cheese, ham, mushroom)

Fish & Chips - £9.45

Battered cod served with chips, peas or salad, lemon and homemade tartare sauce

Ham, Egg & Chips - £8.95

Home cooked ham with 2 fried eggs and chips

Sausage, Egg, Chips & Beans - £8.95

2 sausages, 2 eggs, chips and baked beans

Individual Steak & Kidney Pie - £10.95

Homemade, served with chips and Peas

Gammon Steak - £9.95

Served with Egg or Pineapple and chips and Peas

Junior Corner

Children's Portions of Main Meals are also available for the under 12's with a 25% reduction in price

Chicken Goujons - £6.45

Served with chips & peas

Pizza, Chips and Peas - £5.45

Your choice of cheese & tomato or ham & pineapple

Sausage & Mash - £6.45

Served with onion gravy

Ham, Egg & Chips - £5.45

Ice Cream Boat - £3.95

2 scoops of vanilla, chocolate or strawberry with all the trimmings



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A La Carte Menu

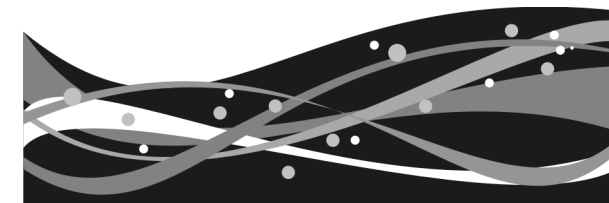
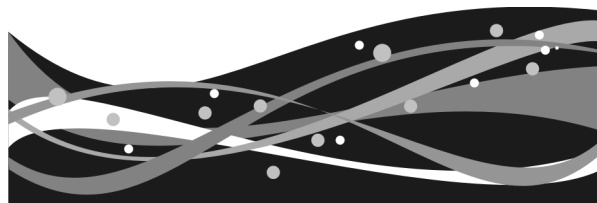
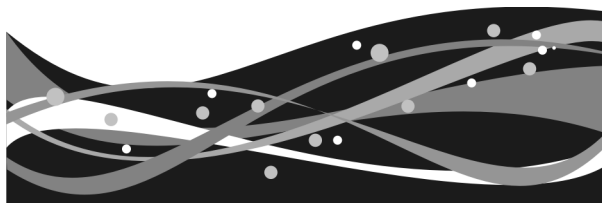
Served 6.30pm – 9.30pm
Every Day

*Non-Residents Welcome
Booking Recommended*

£24.50 Three courses inc. coffee
£14.50 Under 12's



To make a reservation pop in or call
01243 827142



Appetisers

*'Good food takes time to prepare when fresh,
Your patience would be appreciated' – Head Chef*

All Starters are priced at £5.95

Seafood Salad

Salmon mayonnaise, tiger prawns in a Marie Rose sauce, cod in a lemon dressing with dressed salad leaves

Smoked Trout Pate

Smoked trout blended with fresh cream & horseradish topped with smoked salmon, served with salad and toasted brown bread

Sautéed Chicken Liver & Bacon

Fresh chicken livers, sautéed with bacon, tomato, garlic and fresh chilli

Melon with Raspberry Sorbet

Half a galia melon with raspberry sorbet, fresh raspberries and mint

Fried Scampi

Deep fried scampi with homemade tartar sauce, dressed salad leaves and lemon

Mushroom A la Crème

Button mushrooms pan cooked in garlic butter finished with fresh cream and herbs

Daily Special Appetiser

Please see Blackboard

Main Meals & Grills

Beachcroft Lemon Sole - £14.95

Fillet of Lemon Sole, filled with smoked salmon and peeled scampi in a brandy cream sauce, oven baked in a dish with creamed potato

Fillets of Red Mullet - £13.95

Red mullet fillets pan cooked with tiger prawn in a chilli and coriander butter served with rice

Lemon Crusted Sea Bass - £15.45

Fillets of sea bass with a lemon, thyme & breadcrumb crust, oven baked and served on a crushed new potato and spring onion cake
(£4 supplement for dinner inclusive guests)*

Poached Fillet of Salmon- £12.95

Poached Fillet of scotch salmon with a white wine sauce served with new potatoes

Sirloin Steak - £15.45

Premium 8oz Sirloin steak cooked to your liking and served with onion rings, tomato, mushrooms & chips *(*£4 supplement for dinner inclusive guests)*

Barnsley Chop - £13.95

8oz Double lamb chop, pan cooked with garlic white wine and fresh rosemary, served with mashed potato

Chicken Italian - £12.45

Breast of chicken stuffed with cream cheese, sun dried tomato and fresh basil, wrapped in bacon and oven baked on a bed of garlic roasted potato with a cream and white wine sauce.

Cider Pork Steaks - £13.95

Char-grilled pork loin steak with a cider sauce and an apple & sultana compote

Veggie Toad in the Hole - £12.95

3 vegetable sausages baked in a Yorkshire pudding with vegetable onion gravy

Daily Special Main Course - £10.95

Please see Blackboard

Side Orders

Brown or White Bread selection with Butter - £1.50

Garlic Bread - £2.50

Fries - £2.00

Side Salad - £2.50

Fresh Vegetables - £2.50

Desserts

All Desserts are priced at £5.95

Summer Pudding

Homemade with summer fruits and served with vanilla cream

Homemade Banoffee Pie

A biscuit base layered with caramel, banana and fresh cream

Fresh Fruit Salad

A selection of fresh fruit in juice

Homemade Meringue Roulade

A soft, chewy meringue rolled with whipped cream and served with a berry coulis

Cheese & Biscuits

Mature cheddar, ripe brie and stilton served with grapes, celery, homemade onion chutney and a selection of biscuits

Vanilla Crème Brulée

Served with a shortbread biscuit

Homemade Cheesecake

On a biscuit base with mascarpone cheese

Daily Special Dessert

Please see blackboard

