

## STARTERS

<b>Crab Linguine</b> Fresh crab meat cooked with chopped shallots, chilli and cream mixed with Italian egg pasta	<b>£5.95</b>
<b>Home made Soup of the Day</b> Served with fresh bread	<b>£4.50</b>
<b>Duck Liver Parfait</b> A smooth liver parfait served with a fig and honey chutney and hot toast	<b>£5.95</b>
<b>Fishcakes</b> Smoked salmon and haddock fillet bound with mash potato and lightly breaded, served with homemade tartar sauce	<b>£5.95</b>
<b>Home made Corned Beef</b> Home cured beef served with pickled cucumber, mustard dressing and hot toast	<b>£5.95</b>
<b>Portabella Mushroom</b> Roasted Mushroom filled with creamy stilton cheese, on toasted sour dough with celery and apple chutney	<b>£5.95</b>

## MAIN COURSES

**Braised Beef Shin** **£14.00**

Tender beef braised with red wine served with dauphinoise potatoes, braised shallots, wilted spinach and red wine sauce

**Salmon** **£15.00**

Pan fried with potato dumplings, wilted spinach and a tomato and tarragon dressing

**Tournedos Rossini** **£21.00**

Prime fillet steak sandwiched between two pâté croutons  
And coated with a rich Madeira wine sauce

**Confit Pork Belly** **£14.00**

Slow cooked pork belly served with mustard mash, black pudding, wilted spinach, red wine sauce and an apple and cider jelly

**Fisherman's Pie** **£14.00**

Pieces of haddock, salmon, cod and fresh water prawns cooked in a creamy fish sauce topped with mashed potato

**Rack of Lamb** **£18.00**

Local Lamb roasted pink with a redcurrant crust with herbed potatoes and caramelised onions

**Organic Chicken Breast** **£14.50**

Pan fried chicken breast with crispy bacon bits, wilted spinach and a creamy stilton sauce

**Mushroom Ravioli** **£12.95**

Wild mushroom duxelle encased in home made pasta, with a chunky ratatouille and wild parmesan shavings

**Mixed Bean and Feta Bake** **£13.95**

An array of beans cooked in a plum tomato sauce with baby spinach leaves topped with crumbly feta cheese and an almond crumb topping

## STEAKS AND GRILLS

All steaks are Local and come from free range long horn beef  
matured for at least 21 days

**8-10oz Sirloin** **£18.00**

Served with grilled tomato, fried mushrooms and home made chips

**10oz Rump** **£14.00**

Served with grilled tomato, fried mushrooms and home made chips

**12oz Rib eye** **£18.00**

Served with grilled tomato, fried mushrooms and home made chips

**Mixed Grill** **£18.00**

Served with grilled tomato, fried mushrooms and home made chips

**Gammon Steak** **£12.95**

Char grilled with fresh pineapple and melted mozzarella cheese,  
home made chips and salad

All steaks are subject to change and availability

### SIDES

ONION RINGS £1.95

HOME MADE CHIPS £2.25

SALAD £2.95

DAUPHINOISE £2.95

VEGETABLES £2.25

### SAUCES

RED WINE £2.95

PEPPERCORN £2.95

STILTON £2.95

DIANE £2.95

All our dishes are homemade and use only free range and local ingredients where available.  
This includes all the dishes on our specials board.

Beef is from Long Horn Cattle at Wicken Abbey and is matured for at least 28 days,  
Gloucester old spot Pork and Lamb is sourced from selected Farms within Cambridgeshire,  
Norfolk and Suffolk and are either free range or organic.

Chicken is supplied by Grange farm in Norfolk and is registered fully Organic by the organic  
farmers and growers food federation.

## DESSERTS

<b>Lemon Tart</b>	<b>£5.00</b>
Sweet pastry brushed with chocolate and filled with a tangy lemon filling Served with home made vanilla ice cream	
<b>Eton Mess</b>	<b>£5.00</b>
Sticky pavlova, Chantilly cream and winter berries	
<b>Sticky Toffee Pudding</b>	<b>£5.50</b>
A light toffee sponge, dates and rum laced with a sticky Toffee sauce served with crème anglaise	
<b>Chocolate Fudge Cake</b>	<b>£5.00</b>
A light chocolate sponge filled with a chocolate fudge and covered in chocolate icing served with home made vanilla ice cream	
<b>Banana, Peanut and White Chocolate Bread Pudding</b>	<b>£5.50</b>
Cooked in a rich egg custard served warm, with home made honey ice cream	
<b>Deconstructed Baileys Cheesecake</b>	<b>£5.00</b>
A cream cheese mousse enriched with baileys with crumbly biscuit and Chantilly cream	
<b>Cheese and Biscuits</b>	<b>£6.95</b>
A selection of continental and English cheeses with savoury biscuits, grapes, apple, celery and home made chutney	

### ICE CREAMS AND SORBETS £4.50/ £1.50 per scoop

All desserts, ice creams and sorbets are home made

Ice Creams ~ Vanilla, Chocolate, Coconut, Honey, Banana, Black cherry,  
Rum 'n' Raisin, Toffee

Sorbets ~ Lemon, Champagne, Orange, Wild Blackberry

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## HOT BEVERAGES



Black Coffee	£2.30
Café Latte	£2.50
Cappuccino	£2.50
Coffee with cream	£2.50
Espresso	£2.30
Cinnamon Coffee	£2.50
Amaretto Coffee	£2.50
Chocolate Coffee	£2.50
Floater Coffee*	£2.50
*Add a Spirit price as per 25ml measure	
Speciality Tea's	£2.30



Our coffee is 100%  
Rainforest Alliance Certified