



EVENING MENU



Saturday 11 May 2024

Opening times - 7.00pm to 8.15pm

To Start

Sliced Smoked Salmon stuffed with Prawns with Marie Rose Sauce.	£10.30	Warmed Buttered Evesham Asparagus with a Parmesan Cheese Gratin.	£9.30
Chilled Melon with fresh Strawberries & Strawberry Confit.	£7.95	Grilled Portabello Mushroom Provencale with a Cheddar Cheese Gratin.	£8.55
Southern Fried Chicken Strips with a BBQ Sauce Dip.	£8.50	Deep fried Japanese Style Torpedo Prawns in Tempura Batter with Teriyaki Sauce.	£9.00
Deep fried Whitebait served with Tartare Sauce.	£8.55	Home-made Chicken Liver Pate with a Home-made Red Onion Chutney.	£8.70
Chicken Caesar Salad	£9.35	Home-made Soup of the Day with Cottage Roll & Butter.	£8.80

Slice of Brown Bread & Butter with any of the above £0.50 Extra.

Mains of the Day

Slow Roasted Lamb Rump with a Mint & Red Wine Gravy.	£25.90
Breast of Chicken with a Stilton Cheese, Port & Cream Sauce.	£22.55
Slow Roasted Breast of Barbary Duck with a Cherry & Red Wine Sauce.	£24.55
Grilled Fillet of Sea Bass with Garlic Butter.	£25.25
Poached Fillet of Cod with a Mediterranean Style Tomato Sauce with Olives.	£25.75

Mains of the day are served with a selection of Vegetables & Potatoes of the Day

From the Grill

Grilled Mature English 8 oz Sirloin Steak with fried Mushrooms & grilled Tomato..	£29.70
Grilled Breast BBQ Chicken with BBQ Sauce.	£17.55
Grilled Honey Roast Gammon Ham with Cumberland Sauce.	£17.90
Breast of Chicken Grilled with Chorizo & Cheddar Cheese	£17.85

Served with Chunky Chips or Creamed Potato

Vegetarian/Vegan

Home-made Cashew Nut & Lemon Bake (VEGETARIAN)	£17.20
Home-made Spicy Moroccan Chick Pea & Vegetable Stew (VEGAN)	£17.20
Home-made Vegetable Lasagne	£17.20
Spicy Vegan Chorizo Style Sausage Provençal with a Vegan Cheese Gratin. (VEGAN)	£17.20

Served with Chunky Chips.





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Fried Dishes

Deep fried Fillet of Atlantic Cod in Crispy Batter served with Tartare Sauce.	£21.75
Deep fried Breaded Wholetail Scampi served with Tartare Sauce.	£20.10
Deep fried Southern Fried Chicken Strips with a BBQ Sauce Dip.	£18.20

Served with Chunky Chips or Creamed Potato

Other Mains

Home-made Lasagne Bolognaise with Garlic Bread	£17.75
Home-made Chilli con Carne with Rice, Nacho & Sour Cream.	£15.15
Chicken Caesar Salad with Croutons & Parmesan Cheese.	£17.25
Greek Salad with Feta Cheese & Olives	£17.10

Sides

Portion of Peas	£1.45	Portion of Vegetables of the Day	£3.25
Mixed Seasonal Salad	£4.25	White or Granary Cottage Roll.	£1.95
Fried Onion Rings	£4.85	Spicy Potato Wedges with Cheddar	£4.50
Garlic Bread with Mozzarella Cheese	£4.50	Green Peppercorn Sauce	£4.65
Chunky Chips	£4.15		

Puddings

Home-made Bramley Apple Crumble with Custard.	£8.25	Warmed Black Cherries with Brandy & fresh Cream.	£9.25
Home-made Crème Brulee with Amaretti Macaroons	£8.75	Affogato al Café with Amaretto	£8.05
Fresh Strawberry Pavlova	£9.05	Salted Caramel Cheesecake with Salted Caramel Sauce & fresh Cream.	£8.65
Fruits of the Forest Sundae.	£8.10	Chocolate Ice Cream with Baileys Irish Cream Liqueur & fresh Cream	£8.65
Hot Toasted Belgium Waffle with Maple Syrup with Vanilla Ice Cream	£8.95	Cheese & Biscuits.	£10.05
Marshfield Ice Cream/Sorbets (Two Scoops).	£8.45	Warmed Chocolate Fudge Cake with Chocolate Sauce & Vanilla Ice Cream.	£8.95

ICE CREAM: Vanilla Clotted Cream, Succulent Strawberry, Blackberry & Clotted Cream, Salted Caramel, Chocolate, Very Cherry, Mint Choc Chip. SORBET: Blackcurrant, Mango, Raspberry.

Ice Cream instead of fresh Cream or Custard - £0.50.

Extra Scoop of Ice Cream with Dessert- £1.00

*If you have an **ALLERGY OR INTOLERANCE**, please inform a member of staff before you order. Even if you checked with our staff on your last visit, we occasionally change our recipes and this is the only way to make sure you are receiving the most up-to-date guidance. We handle all allergens in our kitchen and cannot guarantee that our dishes are allergen-free. If you do have a serious allergy, please make that known to us before dining, so we can provide you with information to help you make a safe and informed choice.*

Gratuities are left to the discretion of our guests.

All prices include VAT at 20%

