

## STARTERS

Homemade Soup of the Day  
accompanied by Crusty Bread and Butter  
£3.95

'Coarse Farm Style Pate'  
A Rich and Tasty Pate served alongside Spiced Onion Marmalade,  
Mixed Leaves and Warm Toast  
£4.95

'Breaded White Bait'  
The Simple favourite of Deep Fried Breaded White Bait piled high on Fresh Salad and a dish  
of creamy Tartare Sauce  
£4.95

'Breaded Brie'  
Deep fried Breaded Brie with Cranberry Sauce and Balsamic Glaze  
£4.95

'Mushrooms in Stilton Sauce'  
Large Flat Field Mushroom drenched in Creamy Stilton Sauce  
scattered with Freshly chopped Chives  
£4.95

'Traditional Prawn Cocktail'  
Soft and Tender Cold Water prawns placed upon a bed of Mixed Leaves, with Lemon under  
Chefs own recipe Marie Rose Sauce and Brown Bread and Butter  
£4.95

Fan of Galia Melon with Parma Ham and Mango Coulis  
£4.95

'Garlic Mushrooms'  
Button Mushrooms sautéed in Garlic Butter on a bed of Fresh Leaves  
£4.95

## MAINS

Our Selection of steaks are locally sourced from our award winning butcher and are matured for at least 30 days

### 14oz T-Bone Steak

The largest of our steaks is a match for any hearty appetite

£16.95

### 10oz Rib Eye Steak

By far the tastiest cut of steak

£14.95

### 8oz Sirloin Steak

Classic cut of steak full of juicy flavour, is best served 'pink'

£14.95

### 7oz Fillet Steak

The tenderest cut of all steaks, with its delicate texture, just asking to be eaten

£14.95

All of the above are served with Onion Rings, Peas, Mushrooms and your choice of Chips or Boiled Potatoes. You can also choose between having Stilton Butter, Wild Mushroom Sauce or Peppercorn Sauce on top of your Steak

### 'Rack of Lamb'

Best End of Lamb (Rack) cooked to your liking with Red Currant Jus, Potatoes and a Selection of Vegetables

£14.95

### 'Supreme of Chicken'

Succulent Chicken Breast marinated with Lemon and Garlic, brushed with Olive Oil. Served with a large Side Salad and Basmati Rice

£9.95

'Cod and Chips'

Large Fillet of Local Cod deep fried in bubbly Beer Batter with Chips, Peas, Lemon and Tartar Sauce

£9.95

'Creamy Fish Pie'

Sautéed pieces of Salmon, Cod Fillet, Prawns and Smoked Haddock topped with Cream and White Wine Sauce and Mashed Potato with a Selection of Vegetables

£9.95

'Halibut'

Pan Fried Fillet of Halibut with Lemon and Butter served with Potatoes and a Selection of Vegetables

£16.95

'Goats cheese and Caramelised Onion Tart'

Caramelised Onions under Goats Cheese, baked until golden in a Shortcrust Pastry Case

£9.95

'Roast Pepper and Butternut Squash Risotto'

Roasted Peppers and Butternut Squash sautéed with Butter and White Wine combined with Arborio Rice, Fresh thyme and Vegetable Stock. Finished with vintage Parmesan

Shavings

£9.95

## DESSERTS

Please ask your server for a list of our daily dessert specials

## SUNDAY CARVERY

12noon - 3.30pm every Sunday.

Sandbanks Carvery

3 Courses for £15.95