

to **Start**

Prawn and Avocado Cocktail9.95
Served with Buttered Brown Bread Fingers & Lemon Wedge.
Homemade Broccoli & Stilton Soup
Stuffed Meat Feast Peppers with Mozzarella Cheese Topping 8.25 Vegetarian Version
Beetroot, Feta & Walnut Salad (V) 8.25
Grilled Halloumi Cheese (V)
Homemade Roast Red Pepper & Tomato Soup (V)
Homemade Creamy Leek, Potato and Fennel Soup (V) 7.95



to Follow

Steak House Rump (Sirloin 2.00 supplement)	
Stuffed Chicken Breast	
Succulent Minted Lamb Shank	
Slow Cooked Chunky Beef	
Select Chunks of Finest Quality Beef Slow Roasted in Red Wine, Baby•Onions and Mushrooms accompanied by a Rosemary and Cheese Cobbler.	
Steak & Kidney Shortcrust Pie	
Served with Seasonal Vegetables, Creamy Mash & Gravy.	
Chilli and Honey Glazed Salmon	
Served with Buttered New Potatoes, accompanied by a selection of Seasonal Oven Baked Vegetables	
Delicious Vegan Shortcrust Pie (V)	
Cheese and Spinach Tartlets (V)	
Served with Roast Potatoes and accompanied by a side dish of Melon and mixed Salad. Vegetable Curry (V)	
Served with Rice, Homemade Chunky Potato Batons.	

King Prawn 6.50 supplement, Chicken Tikka 5.50 supplement



to Finish

Westgate Meringue Swirl	7.95
With a Rich Mixed Fruit Compot, Fresh Double Cream and Luxury Custard.	
Warm Portuguese (custard) Tartlet	7.95
Served with Crushed Raspberries and Whipped Cream.	
Vanilla Ice Cream	6.95
Served with Seasonal Fruit Salad and Mixed Fruit Compot.	
Sticky Toffee Pudding Served with Vanilla Ice Cream or Fresh Cream.	7.95
Homemade Summer Pudding	7.95
Cheese Board	
Fresh Ground Cafetiere of Coffee	50 for two775