

A sample of a recent daily dinner menu

Wild mushrooms tossed in butter and served on a
toasted crouton with tarragon cream sauce.

Grilled goat's cheese on a toasted crouton with
salad leaves, walnuts, grapes, and balsamic
dressing

-000-

Local lamb rump pan fried and served with a wine
jus with mint and just a hint of garlic

Sea bass fillet with roasted with red onion.
Pancetta, tarragon, and garlic, with balsamic
vinegar glaze

000-

Fresh fruit with vanilla ice cream topped with
sabayon sauce and glazed under the grill

Apple and strawberry crumble with orange and
pine nuts served with double cream

(A glass of dessert wine? 100ml £7.25?)

-000-

Or a selection of regional cheeses,

Blacksticks Blue (a blue veined cheese),
Kidderton Goats' cheese log rolled in ash (Butlers
Farm House cheeses, Preston), Lancashire, Ruth
Kirkham's (unpasteurised cows milk cheddar
style cheese), Burland Bloom, delicate and
creamy Brie (Butlers Farm House Cheeses,
Preston)

£54.95

(including home baked bread roll and butter)

-000-

Freshly brewed coffee served with
cream and chocolates

£4.95

Homemade Sloe gin 35ml £7.25

(A selection of herbal and decaffeinated teas and coffee are
available if preferred)