

The Dining Room Menu

Starters

Homemade Soup with Chunky Bread (GF On Request)	£5
Sliced Smoked Duck Breast on Hoisin Dressed Salad	£6
Potted Pate with Toasted Bread and Onion Relish (GF on Request)	£6
Simple Oven Baked Warm Goats Cheese on a Leaf salad with Balsamic Dressing (V)	£6
Deep Fried Breaded Brie served with Warm Cranberry Sauce (V)	£6
Traditional Prawn Cocktail with Brown Bread and Butter	£7
Beetroot, Walnut and Stilton Salad with Sweet Chilli Dressed Salad (V)	£6

Main Course

Oven Baked Chicken Breast Stuffed with Cream Cheese on Crushed New Potatoes with a Chorizo and Tomato Sauce (GF)	£13
Lambs Liver with Creamy Mash and Bacon in a Rich Onion Gravy	£12
8oz Ribeye Steak & Gourmet Chips, Tossed Salad & Buttered Garlic Mushrooms (GF)	£20
Fish Platter – Prawn, Smoked Salmon, Mackerel, Calamari Rings, Floured Whitebait Scampi and Cod Fillet, with Crusty Bread, Tossed Salad and Tartare Sauce	£20 or £35 to Share
Oven Baked Pork Belly on Apple Mash with Thyme Jus (GF)	£14
Poached Salmon Fillet with a White Wine, Shallot & Cream Sauce, New Potatoes & Asparagus (GF)	£13
Homemade Cottage Pie with Cheesy Mash, Gravy and Peas	£11
Panko Chicken Breast on Fresh Spaghetti tossed in a Homemade Tomato Sauce	£12

Burgers

All served with Gourmet Chips, Lettuce and Tomato - (GF On Request)

Gourmet Burger topped with Relish, Cheese and Bacon	£12
Premium Burger, Relish, Double Bacon, Onions, Mushroom Melted Stilton	£13
Southern Fried Chicken Burger, Mayonnaise	£10
Chicken Fillet Burger topped with Bacon, Hash Brown and Melted Brie	£13

Beer Battered Onion Rings (V) £3 Gourmet Chips (V) £4 Cheesy Garlic Bread £4 (V)

Desserts

Chocolate Orange Torte with Clotted Cream (V)	£6
Selection of Prime Ice Creams (V)	£6
Cheese Selection with Biscuits, Fruit and Chutney (V)	£8
Cherry Bakewell Crumble with Custard(V)	£6
Biscotti, Caramel & Banana Cheesecake with Pouring Cream (V)	£6
Summer Fruit and White Chocolate Eton Mess (V)	£6
Warm Chocolate Brownie with Vanilla Ice Cream (V)	£6

Tea/Coffee

Try our Fresh Leaf Teas From £2.95 per pot

Freshly Made Coffees

Americano £2.25 Cappuccino £3.00 Latte £3.25 Espresso £2.25 Double £3.00

Children's Menu

Soup of the Day
Cheesy Garlic Bread
Melon with Raspberry Coulis
**
Sausage and Mash with Gravy
Chicken Strips with Chips and Beans
Duo of Sausage and Mash with Gravy
Vegan Nuggets with chips & Salad
**
Ice Cream
Banana and Cold Custard
Fresh Fruit Salad

Main Course £5.95 - 2 Course £7.95 - 3 Course £9.95

Whilst we take every care to preserve the integrity of our vegetarian and dietary products, we must advise that these products are handled in a multi-kitchen environment. All items are subject to availability. We cannot guarantee that our products do not contain traces of nuts and/or seeds.

All fish dishes may contain bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering. Gull allergen information is available on request.

DBB Guests have a £25.00pp allowance included anything over is payable as a supplement.

(V) – Denotes Vegetarian (GF) – Denotes Gluten Free

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