



3 courses + drink
£22
MEAL DEAL
+ breakfast

3 COURSE DINNER + DRINK
+ PREMIER BREAKFAST





CHOOSE A STARTER, MAIN AND A DESSERT AS WELL AS YOUR CHOICE OF DRINK FROM THIS MENU PLUS ENJOY A 'YOUR WAY. AS MUCH AS YOU LIKE' PREMIER BREAKFAST INCLUDING COOKED AND CONTINENTAL BREAKFAST SELECTIONS, PLUS COSTA COFFEE, TEA AND FRUIT JUICE.

STARTERS

Garlic & herb breaded mushrooms

Great for dipping with garlic mayonnaise and BBQ sauce

Sticky chicken goujons

Battered chicken strips coated in a spiced caramel glaze. Served with a lightly dressed salad garnish

Cajun battered prawns

Served with tomato salsa and a lightly dressed rocket salad garnish

Chicken liver pâté

Smooth chicken liver and herb pâté served with slices of toasted brown bread, spiced onion marmalade and a lightly dressed salad garnish

MAINS

10oz* 21 day matured rump steak

Firm, meaty and flavoursome. Served with grilled tomatoes, garden peas, a flat mushroom and chips.

Bacon & Cheddar cheese topped chicken breast

Served with BBQ sauce, mixed salad and your choice of chips or a jacket potato

Chicken breast or 6oz* beef burger

Served in a floured bun, with salad and tomato, served with chips and coleslaw on the side

Chicken makhani curry

A medium-hot curry made with chicken breast marinated with yoghurt and spices in a tomato and cream curry sauce. Served with basmati rice, naan bread and a side of butternut squash, spinach & lentil curry

Chicken & leek crumble pie §

British chicken cooked in white wine, garlic and herbs, with leeks and a double cream sauce, topped with a mature Cheddar cheese & herb savoury crumble. Served with garden peas, chips and gravy

Breaded scampi¥ and chips

Served with your choice of mushy or garden peas and tartare sauce

Hand-battered fish** and chips

Freshly hand-battered fish, served with your choice of mushy or garden peas and tartare sauce

Wholewheat pasta with rocket pesto ¶

Grilled vegetables, soya beans, slow roasted tomato and wholewheat pasta spirals tossed in a rocket pesto and topped with rocket and cheese shavings

Beef lasagne

Layers of pasta and minced beef in a rich tomato Bolognese sauce, topped with Cheddar and mozzarella cheeses. Served with your choice of chips, garlic bread or mixed salad

Hot-smoked salmon Nicoise**

Chunky flakes of hot-smoked salmon served cold with new potatoes, hardboiled egg, green beans, rocket, cherry tomatoes and French dressing

DESSERTS

Caramel apple crumble (V)

Apple crumble smothered with sweet, sticky caramel. Served warm with your choice of custard, cream or vanilla ice cream

Baked vanilla cheesecake

Topped with vanilla ice cream and a seasonal fruit compôte

Belgian waffles (V)

Served with warm chocolate flavour fudge sauce and cream

Ice cream at its best! (V)

Made in the Chiltern Hills from a blend of milk from Jersey cows and double cream. Enjoy three scoops of either vanilla, strawberry & clotted cream or Belgian chocolate truffle. Topped with warm chocolate flavour fudge sauce or blackcurrant coulis

Lemon frangipane tart (V)

A lemon and almond infused sponge topped with toasted almonds, served warm with cream

DRINKS

Large Pepsi, Diet Pepsi or Lemonade

Pint of Carlsberg lager

(Tennent's in Scotland and N. Ireland)

Pint of Boddingtons Bitter

(Belhaven Best in Scotland, Bass in N. Ireland and Brains Bitter in Wales)

175ml Glass of Kendermann's

Medium in style, soft, fruity and lower in alcohol than most. 9.0% ABV

175ml Glass of Villa D'elsa rosso

A soft, easy drinking, fruity red that's great on its own or with food. 12% ABV

PREMIER BREAKFASTS

Start your day tomorrow with our 'Your way. As much as you like' Premier breakfast including a range of cooked and continental options.

* Approximate weight uncooked, ** May contain small bones, ¥ This scampi is made from reformed pieces of scampi, § May contain traces of alcohol, (V) Suitable for vegetarians, ¶ Approved by the Vegetarian Society,