

Times Promotional 2 Meals for 1 Offer

May 22nd – July 9th

Menu

Starters

Homemade Tomato & Basil soup served with warm bread	4.50
Local Asparagus wrapped in Parma ham served with lemon, oil olive & Parmesan	5.75
Fresh caught Sardines char grilled & served with lemon, parsley and crusty bread	5.95
Deep Fried Brie de Meaux with our own Spicy Sundried Tomato chutney	5.75
Lamb Kofta's with cumin, coriander & flat leaf parsley served with a Tzatziki Dip	5.95

Mains (2 for 1 offer)

Steak & Theakstons Ale pie with chips or seasonal vegetables; carrots, spring greens and baked cauliflower cheese.

Goosnargh Chicken supreme served with a Leek and Gorgonzola sauce & fresh seasonal vegetables; new potatoes, carrots, spring greens and baked cauliflower cheese.

Beef fillet strips flambéed in brandy with a wild mushroom stroganoff sauce served with rice

Creamy Wild Mushroom risotto with slow roasted garlic & thyme, served with rocket, Parmesan shavings & crispy sage leaves.

Poached Rutland Trout fillet flaked in a salad of Jersey Royals, spring onions, watercress & chives & dressed with our own house dressing.

£ 10.25

Desserts

*Sticky Ginger Pudding with stem ginger
& freshly grated ginger .*

*Served with a rich Ginger Wine & Brandy Sauce & Rhubarb Ice Cream
(for true ginger lovers)*

Sticky Toffee Pudding with a Fudge Sauce

*Warm Chocolate Brownie—
highly recommended with the Almond & Vanilla or Hazelnut Ice Cream*

Warm Chocolate & Orange Fudge Pudding

*White Chocolate & Rhubarb Cheesecake
using Sarah's Rhubarb from three doors down road 'appen!*

Vanilla Crème Brulee

*Selection of Movenpick Ice Creams –
Vanilla, Strawberry, Hazelnut,
Pistachio or Swiss Chocolate,
Almond & Vanilla*

5.25

*The Black Bull Cheese board with a
selection of fine cheeses, some local, some not so –
Brie de Meaux , Colston Bassett Stilton, Rosemary Ash Goats Cheese & served
with Oat, Charcoal & Three seed biscuits with celery & grapes. & a piece of
our own Fruit cake*

6.25