

**Starters**

*Salata de Bouef - a traditional Romanian dish made to celebrate special occasions made with prime cuts of beef, carrots, parsnip, celeriac, peas, eggs, potato and mixed pickles - 6.50 (also available as a vegan dish with avocado, wild mushroom and quinoa - £5.50)*

*Salmon tian - a smoked salmon and crab meat stack with horseradish, served on a bed of fresh cucumber - £6.50*

*Chicken breast and chicken liver terrine - served with salad garnish, cranberry sauce and toasted ciabatta soldiers - £6*

*Soup of the day, (please ask the bar staff for today's flavour), served with crusty bread (V) - £5*

*Crispy whitebait in breadcrumb served with garnish, brown bread, tartare sauce & lemon - £6*

*Deep fried breaded brie served with garnish and cranberry sauce (V) - £6.00*

*Chicken liver & breast terrine with aromatic herbs wrapped in bacon served with red currant sauce and toasted ciabatta soldiers - £6.50*

**Mains**

*Moroccan lamb tagine, (quite spicy), served with orange infused savoury cous cous finished with fresh coriander - £16*

*8 oz Sirloin steak cooked to your liking and served with chunky chips, baked portabello mushroom, grilled tomato and salad garnish - £19  
add sauce for £2.50 - garlic, stilton or peppercorn*

*Salmon medallion teriyaki served with ratatouille and a timbale of saffron rice - £15*

*Pork fillets served with sausage, baked apple, aubergine salad and finished with a creamy pomegranate pan jus - £16*

*Chicken imperial - supreme of chicken with sauté mushrooms and purple potatoes, creamy walnut sauce and passion fruit - £14*



# *The Duke of Cumberland*

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Char grilled red pepper el Greco - stuffed with orzo pasta, roasted mushrooms, aubergine and courgette topped with grilled goats' cheese and honey, served with salad garnish & olives (V) - £13.50

Beer battered cod tail with chunky chips, 'real' mushy peas, tartare sauce and lemon - £12

Wholetail breaded scampi with chunky chips, garden peas, tartare sauce and lemon - £11

4 oz homemade burger on a bun with bacon and melted cheddar served with chunky chips and side salad - £10

The double decker; as above but with two 4 oz burgers - £12

Veggie burger served with melted cheese, chunky chips and side salad (V) - £11

Traditional cottage pie served with roasted winter root vegetables and red wine gravy - £11

Charroux chicken and bacon; a French dish cooked with peppers, red onion, mushrooms and tomatoes served with garlic bread and garnish - £13.50

Thick, juicy gammon steak served with chunky chips and either grilled fresh pineapple slice or fried eggs - £13

Bacon and lambs' liver served with horseradish mash and red wine gravy - £13

Penne al' arrabiata - pasta in a spicy matriccina sauce finished with chilli peppers and served with salad garnish and garlic bread (V) - £13

## **Desserts**

Passion fruit cheesecake dressed with strawberry 'roses' and drizzled with Baileys cream - £6

Duo of chocolate mousse topped with chantilly cream and finished with mixed fresh berries - £6

Nougat semifreddo with apricot sauce and fresh Cordon Mirabelle plum - £5.50

Cheesboard with real ale & apple chutney, celery, grape and crackers - £8

Selection of ice creams and sorbets at £2 per scoop

