

Grills

(All served with peas & French fries or new potatoes)

Gammon Steak

(Succulent 10oz steak with two pineapple rings)

Sirloin Steak

(8oz prime steak served with garlic or parsley butter)

Fillet Steak

*(Tender 8oz prime steak served with béarnaise sauce
made with tarragon & chervil)*

Rib Eye Steak

(14oz prime steak served with battered onion rings)

Main Courses

(All served with mixed fresh vegetables and parsley potatoes)

Breast of Chicken Madere

(boneless breast of chicken in a Madeira, cream & mushroom sauce)

Pan Fried Escalope of Pork

(in a wine cream & mushroom sauce)

Barbecued Full Rack of Ribs

(Pork ribs in a delicious barbecue sauce)

Sirloin Steak Chasseur

*(Smothered in a traditional chasseur sauce
made with white wine, tomatoes, mushrooms & herbs)*

Roast Rack of Lamb

*(Slowly roasted and served with a delicious mint gravy)
Allow 35 minutes cooking time*

Medaillions of Fillet of Beef au Poivre

(Coated in a pepper sauce finished with cream & brandy)

*The Hungry Mans Meal (8oz sirloin steak and a
barbecued rack of ribs served
with a basket of fries)*