

# *Dinner Menu*

Served from 6pm until 9.30pm (last orders)

## *Starters*

Pan Fried Chicken Livers with Crispy Bacon Lardons and a Celeriac Remoulade,  
finished with a Sherry Vinaigrette £5.25

Smoked Haddock & Chive Kedgerree £6.50

Bubble & Squeak Cake with Béarnaise Sauce, topped with a Poached Hens Egg,  
drizzled with Pesto Infused Olive Oil £4.95

Home Beetroot Cured Smoked Salmon Gravelax with Dijon Mustard Emulsion  
and a Capers & Chili Lemon Dressing £7.95

Terrine of Chicken, Wild Mushroom & Bacon on Dressed Rocket  
with Apricot Compote and Honey-Mustard vinaigrette £6.75

Coleslaw of Apple & Fennel on a bed of Herbed Goats Cheese with Balsamic Jus £5.25

Salad of Green Tea Home-Smoked Duck Breast, Orange, Watercress & Pomegranite  
with a sesame & Honey Dressing £6.25

Home-made Soup of the day £3.95

Thai Style Salmon Fish Cake with Spinach and a Lemon Butter and Cucumber Sauce £4.25

Slow Braised Belly Pork Encasing Black Pudding Mousse, served with an Apple Fritter,  
Soft Poached Egg and Mustard cream Sauce £4.25

Tomato, Basil and Mozzarella Tart with Oiled Rocket and Rocket Pesto £4.00

Large Flat Cap Mushroom filled with Melted Brie, Smoked Bacon  
topped with Oiled Rocket and Garlic Oil £3.95

## *Main Courses*

Slow Braised Shin of Beef & Onion Suet Pudding with Fondant Potatoes,  
Carrot & Swede Puree and Red Wine Jus    £13.95

Roast Fillet of Salmon served on Crushed New Potatoes with Peppered Green Beans,  
Chive & Black olive Tapenade and a Citrus Vinaigrette    £14.95

Honey Roasted Bacon Loin with Creamed Savoy Cabbage, Potato Wedges  
and Cider Cream Sauce    £13.75

Curried Monkfish Tail with Crushed New Potatoes with Poppy Seeds  
& Stir Fry Vegetables    £14.95

Pan-Fried Leg of Lamb Steak on Minted Mashed Potatoes with Ratatouille  
and a Thyme & Redcurrant Red Wine Sauce    £ 14.25

(V) Pan Fried Broccoli & Baby Corn Gillette, Roasted Shallot Confit and Melted Blue  
Cheese finished with a Sun Blushed Tomato and Olive Tapenade    £9.95

Roulade of Poached & Roasted Chicken encasing Garlic & Tomato Mousse on a Basil Potato  
Rosti with wild Mushrooms and Red Wine Jus    £12.95

Pan Fried Calves Liver with Chive & Parsnip Puree, Leeks,  
Smoked Pancetta and Madeira Sauce    £16.95  
*(£3.00 supplement DB&B Guests)*

Beef Fillet Medallions on Wild Mushroom & Chestnut Compote with  
Truffle Fondant and a Stilton Cream Sauce    £21.95  
*(£7.00 supplement DB&B Guests)*

Cod and Home-made Chunky Chips served with Balsamic Vinegar and Sea Salt dressing  
£9.95

(V) Open Roasted Mediterranean Vegetable, Tomato and Basil Lasagne £8.95

Warkworth Steak, Stilton and Guinness Pastry £8.95

Lamb and Mint Burger served in a Ciabatta with Coleslaw, Chips and Salad £8.95

(V) Stuffed Peppers with Spicy Cous Cous and Roasted Root vegetables £7.95

(V) Goats Cheese Wrapped in Filo Pastry with Stir-Fry Vegetables £8.95

### *From The Grill*

Char-grilled Rib-Eye Steak with Large Flat Cap Mushroom, Confit Tomato,  
Hand Cut Potato Wedges & Red Onion Marmalade £17.95  
*(£4.00 supplement DB&B Guests)*

Sirloin Steak Served As Above £19.95  
*(£5.00 supplement DB&B Guests)*

Choose a Sauce to Compliment Your Steak;

Pepper Sauce

Diane Sauce

Roasted Garlic Sauce

Creamy Stilton Sauce

### *Side Orders*

All served at £3.25 per portion

Mixed Leaf Salad

Hand Cut Chips

Cauliflower Cheese

Panache of Vegetables

Onion Rings

Sautéed Garlic Potatoes

Ratatouille